JERRY THOMAS'

BARTENDER'S GUIDE

CONTAINING

[redacted]

ALL KINDS OF

PUNCH	SANGAREES
EGGNOG	MULLS
JULEPS	TODDIES
SMASHES	SLINGS
COBBLERS	SOURS
COCKTAILS	FIZZES

AND 200 OTHER FANCY DRINKS

DO NOT FORGET

That on receipt of the price, either in cash or stamps, copies of any Books in this List will be sent to any part of the United States or Canadas, either by mail or express, securely and neatly packed, postpaid. RECOLLECT! *any book you want you can have at the advertised price, and your order will be dispatched the same day it is received. No charge for catalogues or information.*

TALES OF NEW YORK LIFE.

Caroline Tracy, the Milliner's Apprentice; *or, Life in New York among the Lofty and Lowly.* Being the Romantic Adventures of a Young Girl in New York during 1847 and 1848. This is a spirited romance of New York Life, and exposes some of the mysteries of this great city, in a way which will make the uninitiated stare. It is a book of near 100 closely-printed octavo pages. Price.....25 cts.

The Matricide's Daughter. A Tale of the events which occurred in the city of New York twenty years ago. By NEWTON M. CURTIS. This is a story of thrilling interest, containing a narrative of a mysterious crime and its consequences. It introduces the reader into all sorts of queer company, from that of a forger and bogus-money maker, to the smart lawyer, who is determined to make his fortune if possible. Price.....25 cts.

The Belle of the Bowery. An entertaining history of life in and around New York—showing how young women who have no homes get along, and how young greenhorns are changed into Bowery boys, etc. A rich, amusing and highly entertaining story. Price.....25 cts.

Ellen Grant; *or, Fashionable Life in New York.* This exciting novel embraces scenes from every phase of life in the metropolis. It vividly describes the manner in which innocence becomes the victim of vice, and greenhorns the prey of sharpers. The novel embraces 117 pages of closely printed matter. Price.....25 cts.

The Orphan Seamstress. A Narrative of Innocence, Guilt, Mystery and Crime. By the author of "Caroline Tracy." This narrative of events in New York is especially interesting, as it alludes to incidents which every newspaper reader must remember. Price.....25 cts.

Clarence Bolton. A New York story, with city life in all its phases. This is one of those fascinating tales of city life that gives an insight into every class of society. Price.....25 cts.

Grace Weldon; *or, The Pretty Milliner.* This is a story about the Sewing Girls of Boston. Full of fun and adventure. Any person who desires to read a lively story should not fail to get this work. Price.....25 cts.

Chips from Uncle Sam's Jack-knife. Illustrated with over 100 Comical Engravings, and comprising a collection of over 500 Laughable Stories, Funny Adventures, Comic Poetry, Queer Conundrums, Terrific Puns, Witty Sayings, Sublime Jokes and Sentimental Sentences. The whole being a most perfect portfolio for those who love to laugh. Large octavo. Price.....25 cts

Barton's Comic Recitations and Humorous Dialogues. Containing a variety of Comic Recitations in Prose and Poetry, Amusing Dialogues, Burlesque Scenes, Eccentric Orations and Stump Speeches, Humorous Interludes and Laughable Farces, designed for School Commencements and Amateur Theatricals. Edited by JEROME BARTON.
180 pages, paper. Price.....30 cts.
Boards.....50 cts.

Brudder Bones' Book of Stump Speeches and Burlesque Orations. Also containing Humorous Lectures, Ethiopian Dialogues, Plantation Scenes, Negro Farces and Burlesques, Laughable Interludes and Comic Recitations, interspersed with Dutch, Irish, French and Yankee Stories. Edited by JOHN F. SCOTT. Paper covers. Price.....30 cts.
Bound in boards, illuminated.....50 cts.

Wilson's Book of Recitations and Dialogues. With Instructions in Elocution and Declamation. Containing a choice selection of Poetical and Prose Recitations and Original Colloquies. Designed as a Reading Book for Classes, and as an Assistant to Teachers and Students in preparing Exhibitions. By FLOYD B. WILSON, Professor of Elocution.
186 pages, 16mo., paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Spencer's Book of Comic Speeches and Humorous Recitations. A collection of Comic Speeches and Dialogues, Humorous Prose and Poetical Recitations, Laughable Dramatic Scenes and Burlesques, and Eccentric Characteristic Soliloquies and Stories. Suitable for School Exhibitions and Evening Entertainments. Edited by ALBERT J. SPENCER.
192 pages, 16mo., paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Frost's Dialogues for Young Folks. A collection of Original Moral and Humorous Dialogues. Adapted to the use of School and Church Exhibitions, Family Gatherings and Juvenile Celebrations. By S. A. FROST, author of "The Parlor Stage." Paper covers. Price...30 cts.
Bound in boards, cloth back, side in colors.....50 cts.

Amateur Theatricals, and Fairy-Tale Dramas. A collection of Original Plays, expressly designed for Drawing-room performance. By S. A. FROST. This work is designed to meet a want, which has been long felt, of short and amusing pieces suitable to the limited stage of the private parlor. 16mo., 188 pages, paper covers. Price.....30 cts.
Boards, cloth back.....50 cts.

Parlor Theatricals; *or, Winter Evenings' Entertainment.* A collection of Dramatic Amusements and Comic Plays. Illustrated with cuts and diagrams. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

The Parlor Stage. A collection of Drawing-Room Proverbs, Charades and Tableaux Vivants. By Miss S. A. FROST. These plays are intended solely for performance by a small party of friends, in private parlors, and require but little trouble or expense to render them effective.
368 pages, small octavo, cloth, gilt side and back. Price.....$1 50

Frost's Book of Tableaux. Containing 160 Tableaux Vivants, with directions for arranging the stage, costuming the characters, and forming appropriate groups. By S. ANNIE FROST, author of "The Parlor Stage, "Amateur Theatricals," etc. To those who desire to get up an evening's entertainment, this book will prove an invaluable assistant.
Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Day's American Ready-Reckoner. Containing Tables for rapid calculation of aggregate values, wages, salaries, board, interest money, etc. Also, tables of timber, plank, board and log measurements, with full explanations how to measure them, either by the square foot, (board measure), or cubic foot, (timber measure.) All the tables are original and reliable.
Bound in boards. Price.....50 cts.
Bound in cloth, gilt side and back.....75 cts.
Bound in leather tucks (pocket-book style).....$1 00

Brisbane's Golden Ready-Reckoner; *or, Lightning Calculator.* A valuable assistant to Farmers, Traders and Housekeepers, in buying or selling all kinds of commodities.
Bound in boards, cloth back. Price.....35 cts.

Frost's Original Letter-Writer. A complete collection of Original Letters and Notes, upon every imaginable subject of Every-Day Life, embracing 300 Letters and Notes. To which is added a Comprehensive Table of Synonyms. By S. A. FROST, author of "The Parlor Stage."
202 pages, boards, cloth back, side in colors. Price.....50 cts.

North's Book of Love Letters. With directions how to write and when to use them, and 120 specimen Letters, suitable for Lovers of any age and condition, and under all circumstances. By INGOLDSBY NORTH. Bound in cloth. Price.....75 cts.
Bound in boards.....50 cts.

Hillgrove's Ball-Room Guide and Complete Dancing Master. With easy directions for calling out the figures of any dance. Illustrated with 176 descriptive engravings and diagrams. By THOS. HILLGROVE, Professor of Dancing. Bound in boards, cloth back. Price.....75 cts.
Bound in cloth, gilt sides.....$1 00

The Young Reporter; *or, How to Write Short-Hand.* A Complete Phonographic Teacher, intended as a School-Book, to afford thorough instructions to those who have not the assistance of an Oral Teacher. By the aid of this work, any person of most ordinary intelligence may learn to write Short-Hand, and report Speeches and Sermons, in a short time.
Bound in boards, with cloth back. Price.....50 cts.

Martine's Sensible Letter-Writer. Containing 300 Sensible Letters and Notes on the simplest matters of life, adapted to all ages and conditions. Model Letters on any subject may be found in this book.
By ARTHUR MARTINE.
207 pages. Bound in boards, cloth back. Price.....50 cts.
Cloth, gilt side and back.....75 cts.

Martine's Hand-Book of Etiquette and Guide to True Politeness. A complete Manual for all those who desire to understand good breeding, the customs of good society, and to avoid incorrect and vulgar habits. By ARTHUR MARTINE.
Bound in boards, cloth back. Price.....50 cts.
Cloth, gilt side and back.....75 cts.

Martine's Letter-Writer and Book of Etiquette Combined.
Being both of the above books printed on fine paper and bound in one volume. Cloth, gilt. Price.....$1 50

The Perfect Gentleman. A Book of American Etiquette. Containing Model Speeches for all occasions, with directions how to deliver them, Table Wit and Conversation, etc. 12mo., cloth. Price.....$1 50

The Book of 1,000 Comical Stories; *or, Endless Repast of Fun.* A rich banquet for every day in the year, with several courses and a dessert. BILL OF FARE: Comprising Tales of Humor, Laughable Anecdotes, Irresistible Drolleries, Jovial Jokes, Comical Conceits, Puns and Pickings, Quibbles and Queries, Bon Mots and Broadgrins, Oddities, Epigrams, etc. Appropriately Illustrated with 300 Comic Engravings. By the author of "Mrs. Partington's Carpet-bag of Fun."
Large 12mo., cloth. Price.....$1 50

Mrs. Partington's Carpet-bag of Fun. A collection of over one thousand of the most Comical Stories, Amusing Adventures, Side-splitting Jokes, Cheek-extending Poetry, Funny Conundrums, QUEER SAYINGS OF MRS. PARTINGTON, Heart-rending Puns, Witty Repartees, etc. The whole illustrated by about 150 comic wood-cuts.
12mo., 300 pages, cloth, gilt. Price.....$1 25
Ornamented paper covers.....75 cts.

How to Behave; *or, The Spirit of Etiquette.* A Complete Guide to Polite Society, for Ladies and Gentlemen; containing rules for good behavior at the dinner table, in the parlor, and in the street; with important hints on introduction, conversation, etc.
Price.....12 cts.

Dr. Valentine's Comic Metamorphoses. Being the second series of Dr. Valentine's Lectures, with Characters, as given by the late Yankee Hill. Embellished with numerous portraits.
Ornamental paper cover. Price.....75 cts.
Cloth, gilt.....$1 25

Broad Grins of the Laughing Philosopher. Being a Collection of Funny Jokes, Droll Incidents, and Ludicrous pictures. By PICKLE THE YOUNGER. This book is really a good one. It is full of the drollest incidents imaginable, interspersed with good jokes, quaint sayings, and funny pictures. Price.....13 cts.

The Knapsack Full of Fun; *or, One Thousand Rations of Laughter.* Illustrated with over 500 comical Engravings, and containing over one thousand Jokes and Funny Stories. By DOESTICKS and other witty writers. Large quarto. Price.....30 cts.

The Plate of Chowder; *A Dish for Funny Fellows.* Appropriately illustrated with 100 Comic Engravings. By the author of "Mrs. Partington's Carpet-bag of Fun."
12mo., paper cover. Price.....25 cts.

How to Talk and Debate; *or, Fluency of Speech Attained without the Sacrifice of Elegance and Sense.*
Price.....12 cts.

How to Dress with Taste. Containing Hints on the harmony of colors, the theory of contrast, the complexion, shape or height.
Price.....12 cts.

How to Cut and Contrive Children's Clothes at a Small Cost. With numerous and explanatory engravings. Price.....12 cts.

The Young Housekeeper's Book; *or, How to Have a Good Living upon a Small Income.* Price.....12 cts.

The Chairman and Speaker's Guide; *or, Rules for the Orderly Conduct of Public Meetings.* Price.....12 cts.

The Modern Pocket Hoyle. Containing all the Games of Skill and Chance, as played in this country at the present time; being "An authority on all disputed points." By "Trumps." This valuable manual is all original, or thoroughly revised from the best and latest authorities, and includes the laws and complete directions for playing one hundred and eleven different Games—comprising Card Games, Chess, Checkers, Dominoes, Backgammon, Dice, Billiards, and all the Field Games.
16mo., 388 pages, paper covers. Price.....50 cts.
Boards.....75 cts.
Cloth, gilt sides.....$1 25

Rarey and Knowlson's Complete Horse-Tamer and Farrier. A new and improved edition, containing Mr. Rarey's whole Secret of Subduing and Breaking Vicious Horses, together with his Improved Plan of Managing Young Colts, and breaking them to the Saddle, the Harness and the Sulkey. Also, THE COMPLETE FARRIER; *or, Horse Doctor;* a Guide for the Treatment of Horses in all Diseases to which that noble animal is liable, being the result of fifty years' extensive practice of the author, JOHN C. KNOWLSON. Illustrated with descriptive Engravings.
Bound in boards, cloth back. Price.....50 cts.

"Trumps'" American Hoyle; *or, Gentleman's Hand-Book of Games.* Containing clear and complete descriptions of all the Games played in the United States, with the American Rules for playing them. The whole contains 525 pages, is printed on fine white paper, bound in cloth, with beveled edges, and is profusely illustrated with engravings explaining the different Games.
Price.....$2 00
Half calf, marble edges.....4 00

Spayth's Draughts or Checkers for Beginners. Being a comprehensive Guide for those who desire to learn the Game. This treatise was written by HENRY SPAYTH, the celebrated player, and is by far the most complete and instructive elementary work on Draughts ever published.
Small octavo, cloth. Price.....75 cts.

The Game of Draughts or Checkers, *Simplified and Explained.* With Practical Diagrams and Illustrations, together with a Checker-board, numbered and printed in red. Containing the eighteen standard games, with over 200 of the best variations. By D. SCATTERGOOD.
Bound in cloth, with flexible cover. Price.....50 cts.

Marache's Manual of Chess. Containing Preliminary Games for Beginners, fifty Openings of Games, giving all the latest discoveries of modern masters, with best Games and Copious Notes, Endings of Games, Problems, Diagrams, etc. By N. MARACHE.
Cloth, gilt side. Price.....75 cts.
Bound in boards, cloth back.....50 cts.

Duncan's Masonic Ritual and Monitor; *or, Guide to the Three Symbolic Degrees of the Ancient York Rite.* And to the Degrees of Mark Master, Past Master, Most Excellent Master, and the Royal Arch. Containing all the Lectures, etc. By MALCOLM C. DUNCAN.
Bound in cloth. Price.....$2 50
Leather tucks (pocket-book style) with colored edges.....3 00

Richardson's Monitor of Freemasonry. A Complete Guide to the various Ceremonies and Routine in Freemasons' Lodges, Chapters, Encampments, Hierarchies, etc.
Paper covers. Price.....75 cts.
Cloth, gilt.....$1 25

THE BAR-TENDER'S GUIDE;

OR,

HOW TO MIX ALL KINDS

OF

PLAIN AND FANCY DRINKS,

CONTAINING CLEAR AND RELIABLE DIRECTIONS FOR MIXING ALL THE BEVERAGES USED IN THE UNITED STATES, TOGETHER WITH THE MOST POPULAR BRITISH, FRENCH, GERMAN, ITALIAN, RUSSIAN, AND SPANISH RECIPES; EMBRACING PUNCHES, JULEPS, COBBLERS, ETC., ETC., IN ENDLESS VARIETY.

BY JERRY THOMAS,

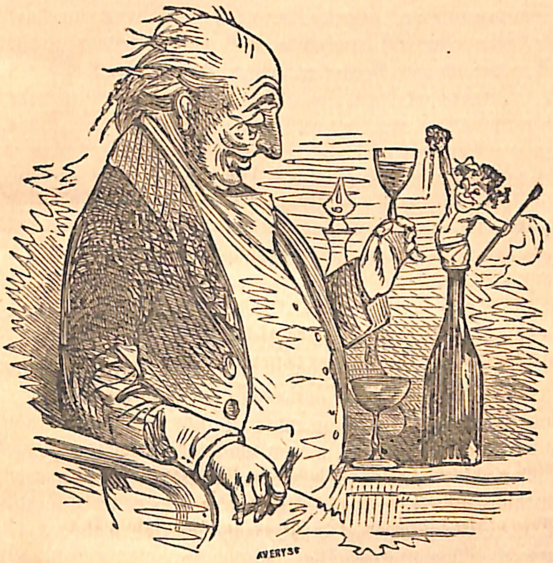
Formerly Principal Bar-Tender at the Metropolitan Hotel, New York, and the Planters' House, St. Louis.

NEW YORK:
DICK & FITZGERALD, PUBLISHERS,
No. 18 ANN STREET.

Entered according to Act of Congress, in the year 1862, by
DICK & FITZGERALD,
In the Clerk's Office of the District Court of the United States,
for the Southern District of New York.

Entered according to Act of Congress, in the year 1876,
By DICK & FITZGERALD,
In the Office of the Librarian of Congress, at Washington, D. C.

PREFACE.



In all ages of the world and in all countries, men have indulged in "social drinks." They have always possessed themselves of some popular beverage apart from water and those of the breakfast and tea table. Whether it is judicious that mankind should continue to indulge in such things, or whether it would be wiser to abstain from all enjoyments of that character, it is not our province to decide. We leave that question to the moral philosopher. We simply contend that a relish for "social drinks" is universal; that those drinks exist in greater variety in the United States than in any other country in the world; and that he, therefore, who proposes to impart to these drinks not only the most palatable but the most wholesome characteristics of which they may be made susceptible, is a genuine public benefactor. That is exactly our object in introducing this little volume to the public. We do not propose to persuade any man to drink, for instance, a punch, or a julep, or a cocktail, who has never happened to make the acquaintance of those refreshing articles under circumstances calculated to induce more intimate relations; but we *do* propose to instruct those whose "intimate relations" in question render them somewhat fastidious, in the daintiest fashions thereunto pertaining.

We very well remember seeing one day in London, in the rear of the

Bank of England, a small drinking saloon that had been set up by a peripatetic American, at the door of which was placed a board covered with the unique titles of the American mixed drinks supposed to be prepared within that limited establishment. The "Connecticut eye-openers" and "Alabama fog-cutters," together with the "lightning-smashes" and the "thunderbolt-cocktails," created a profound sensation in the crowd assembled to peruse the Nectarian bill of fare, if they did not produce custom. It struck us, then, that a list of all the social drinks —the composite beverages, if we may call them so—of America, would really be one of the curiosities of jovial literature; and that if it was combined with a catalogue of the mixtures common to other nations, and made practically useful by the addition of a concise description of the various processes for "brewing" each, it would be a "blessing to mankind." There would be no excuse for imbibing, with such a book at hand, the "villainous compounds" of bar-keeping Goths and Vandals, who know no more of the amenities of *bon vivant* existence than a Hottentot can know of the *bouquet* of champagne.

"There's philosophy," says Father Tom in the drama, "even in a jug of punch." We claim the credit of "philosophy teaching by example," then, to no ordinary extent in the composition of this volume; for our index exhibits the title of eighty-six different kinds of punches, together with a universe of cobblers, juleps, bitters, cups, slings, shrubs, &c., each and all of which the reader is carefully educated how to concoct in the choicest manner. For the perfection of this education, the name, alone, of *Jerry Thomas* is a sufficient guarantee. He has travelled Europe and America in search of all that is recondite in this branch of the spirit art. He has been the Jupiter Olympus of the bar at the Metropolitan Hotel in this city. He was the presiding deity at the Planter's House, St. Louis. He has been the proprietor of one of the most *récherché* saloons in New Orleans as well as in New York. His very name is synonymous in the lexicon of mixed drinks, with all that is rare and original. To the "Wine Press," edited by F. S. Cozzens, Esq., we are indebted for the composition of several valuable punches, and among them we may particularize the celebrated "Nuremburgh," and the equally famous "Philadelphia Fish House" punch. The rest we owe to the inspiration of *Jerry Thomas* himself, and as he is as inexorable as the Medes and Persians in his principle that no excellent drink can be made out of any thing but excellent materials, we conceive that we are safe in asserting that whatever may be prepared after his instructions will be able to speak eloquently for itself. "Good wine needs no bush," Shakespeare tells us and over one of Jerry's mixtures eulogy is quite as redundant.

CONTENTS.

This Table of Contents refers to the NUMBER OF EACH RECIPE, AND *not to the number of the pages. For the Table of Contents to the* "MANUAL FOR THE MANUFACTURE OF CORDIALS, SYRUPS, &C.," *see page* 235.

	RECIPE
Absinthe, How to drink	210
A la Ford, Punch	26
" Romain, Punch	67
Ale Punch	73
" Flip	147
" Sangaree	129
Apple, Pine, Punch	18
" Toddy	132
" Punch	72
A Protestant Bishop	183
Archbishop	180
'Arf-and-'arf	212
Arrack	50
" Punch	51
" " another method	52
Auld Man's Milk	80
Badminton	195
Balaklava Nectar	171
Baltimore Egg Nogg	84
Barbadoes Punch	70
Bimbo Punch	53
Bishop, à la Prusse	178
" another recipe	179
" a Protestant	183
Bitters, Decanter	198
" and Sherry	219
Black Stripe	200
Blue Blazer	197
Bottled Velvet	192
Bottle of Champagne Cocktail	110
" Brandy Cocktail	106
Brandy and Gum	217
" " Soda	216
" " Rum Punch	5
" Burnt, and Peach	199
" Champarelle	166
" Cocktail	107
" " Fancy	108
" Crusta	116
" Fix	140
" Flip	150
" Julep	89
" Poney of	215
" Punch	2
" " for a Party	3
" Sangaree	127
" Scaffa	167
" Shrub	152
" Sling	136
" Smash	94
" Sour	142
" Straight	213
" Toddy	133
Brunow, Cup, à la	169
Burnt Brandy and Peach	199
Café, Faivre's Pousse	164
" Parisian	163
" Santina's	162

	RECIPE
Canadian Punch	48
Capillaire	65
" another method	66
Captain Marryatt's Recipe for Mint Julep	87
Cardinal	181
Catawba Cobbler	100
Century Club Punch	59
Chablis Cup	193
Champagne Cobbler	99
" Cocktail	110
" Cup	193
" or Claret Cup, à la Brunow	169
" Punch	12
Champarelle, Brandy	166
Cherry Shrub	154
Cider Nectar	194
" Punch	74
Claret Cobbler	102
" Cup	186
" " à la Brunow	169
" " à la Lord Saltoun	191
" Mulled	124
" Punch	14
Cobbler, Catawba	100
" Champagne	99
" Claret	102
" Hock	101
" Sauterne	103
" Sherry	98
" The	97
" Whiskey	104
Cocktail, Bottle of Brandy	106
" Brandy	107
" Champagne	110
" Fancy Brandy	108
" " Gin	112
" Gin	111
" Japanese	113
" Jersey	114
" Soda	115
" The	105
" Whiskey	109
Cold Punch	54
" Whiskey Punch	7
Columbia Skin	206
Copenhagen	174
Crimean Cup, à la Marmora	172
" " " Wyndham	173
Crusta, Brandy	116
" Gin	118

	RECIPE
Crusta, The	105
" Whiskey	117
Cup, à la Brunow	169
" Marmora	172
" Wyndham	173
Cup, Chablis	193
" Claret	186
" " à la Lord Saltoun	191
" " Champagne	169
" " Porter	187
Curaçoa, English	188
" Punch	20
Currant Effervescing draught	235
" Shrub	156
" " White	155
Czar, Nectar for the	169
Decanter Bitters, "Jerry Thomas's Own"	198
D'Orsay Punch	79
Draught Lemonade	232
Drink for Dog Days	229
" " Families	233
Dry Punch	87
Duke of Norfolk Punch	60
" " " another method	60
Effervescing Draught	235
Egg and Sherry	218
Egg Flip	148
" another method	149
Egg Nogg	80, 81
" Baltimore	84
" for a Party	83
" General Harrison's	85
" Hot	82
" Sherry	86
Eggs, Mulled Wine without	120
" " " with	121
" " " with the white of	122
English Curaçoa	188
" Milk Punch	24
" " " another method.	25
Faivre's Pousse Café	164
Fancy Brandy Cocktail	108
" Drinks	161
" Gin Cocktail	111
Fish-house Punch, Philadelphia	46
Fixes and Sours	139
Fix, Brandy	140
" Gin	142

	RECIPE
Fix, Santa Cruz	141
Flannel, Yard of	148
Flip, Ale	147
" Brandy	150
" Egg	148
" " another method	149
" Negus and Shrub	144
" Rum	145
" " another method	146
General Harrison's Egg Nogg	85
Gin and Pine	202
" " Tansy	203
" " Wormwood	204
" Cocktail	111
" " Fancy	112
" Crusta	118
" Fix	141
" Julep	90
" Punch	10
" " by Soyer	11
" " for bottling	28
" Sangaree	128
" Sling	138
" Smash	95
" Scar	143
" Straight	214
" Toddy	135
Ginger Lemonade	227
" Wine	236
Glasgow Punch	29
Gothic Punch	62
Grassot Punch	44
Gum and Brandy	217
Harrison's Egg Nogg, General	85
Hock Cobbler	101
" Cup	193
Honey and Peach	201
Hot Brandy and Rum Punch	5
" Egg Nogg	82
" Milk Punch	23
" Rum	208
" Rumfustian	185
" Spiced Rum	207
" Whiskey Sling	137
" " Punch	9
" " " Scotch	8
" " " Irish	6
Ice and Sherry	220
Imperial Drink for Families	233
Imperial Punch	41
" Raspberry Whiskey Punch	77
Indian Punch, West	69
Irish Whiskey Punch	6
Italian Lemonade	189
Japanese Cocktail	113
Jelly, Punch	27
"Jerry Thomas's Own Bitters"	198
Jersey Cocktail	114
Juleps, Remarks on	87
Julep, Brandy	89
" Gin	90
" Mint, Captain Marryatt's Recipe for	87
" Mint	88
" Pineapple	92
" Whiskey	91
Kirschwasser Punch	78
Knickerbocker	184
L'Amour, Pousse	165
La Patria Punch	38
Lemonade	222
" Draught	232
" Fine, for Parties	224
" Ginger	227
" Italian	189
" Orgeat	226
" Plain	223
" Powders	231
Light Guard Punch	45
Lion, White	176
Locomotive	177
Louisiana Sugar-house Punch	36
Marmora, Cup, à la	172
Milk Punch, English	24
" " " another method	25
" "	22
" " Hot	23
" White Tiger's	175
Mint Julep	88
" " Capt. Marryatt's Recipe for	87
Mississippi Sugar-house Punch	4
Mulls and Sangarees	119
Mulled Claret, à la Lord Saltoun	124
" Wine in Verse	123
" " without Eggs	120
" " with "	121
" " " the white of Eggs	122

	RECIPE
National Guard Punch	33
Nectar, Balaklava	171
" Cider	194
" for the Czar	169
" Punch	75
" Soda	228
"	234
Negus Flip and Shrub	144
" Port Wine	151
" " " another way	152
" Soda	153
Nogg Egg	81
" " Baltimore	84
" " for a Party	83
" " General Harrison's	85
" " Hot	82
" " Sherry	86
Nonsuch Punch	47
Norfolk Punch, Duke of	60
" " " another way.	60
Nuremburg Punch	55
Orangeade	225
Orange Effervescing Draught	235
" Punch	76
Orgeat Lemonade	226
" Punch	19
Oxford "	63
Parisian Pousse Café	163
Peach and Burned Brandy	199
" " Honey	201
Philadelphia Fish-house Punch	46
Pineapple Julep	92
" Punch	18
Pine and Gin	202
Pope	182
Porteree	130
Porter Sangaree	130
Port Wine Negus	151
" " " another method	152
" " Punch	16
Pousse Café, Faivres	164
" " Parisian	163
" " Santina's	162
" L'Amour	165
Prusse, Bishop, à la	178
Punch, à la Ford	26
" " Romain	67
" Ale	73
" Apple	72
" Arrack	51
Punch Arrack, another method	52
" Barbadoes	70
" Bimbo	53
" Brandy	2
" " for a Party	3
" " and Rum, Hot	5
" Canadian	48
" Century Club	59
" Champagne	72
" Cider	74
" Claret	14
" Cold	54
" " Whiskey	7
" Curaçoa	20
" D'Orsay	79
" Dry	37
" Duke of Norfolk	60
" English Milk	24
" " " another way	25
" Gin	10
" " by Soyer	11
" " for bottling	28
" Glasgow	29
" Gothic	62
" Grassot	44
" Hints about	1
" Hot Brandy and Rum	5
" " Milk	23
" Imperial Raspberry Whiskey	77
" "	41
" Irish Whiskey	6
" Jelly	27
" Kirschwasser	78
" La Patria	38
" Light Guard	45
" Louisiana Sugar-house	36
" Milk	22
" " Hot	23
" Mississippi	4
" National Guard	33
" Nectar	75
" Nonsuch	47
" Norfolk	60
" Nuremburg	55
" Orange	76
" Orgeat	19
" Oxford	63
" Philadelphia Fish-house	46
" Pineapple	18
" Port Wine	16
" Queen	61
" Raspberry	32

	RECIPE
Punch, Raspberry, Imperial Whiskey	77
" Regent's	30
" " another way	31
" Rochester	40
" Rocky Mountain	43
" Roman	21
" Romain, à la	67
" Royal	58
" Ruby	57
" Rum, Hot	5
" Sauterne	15
" Scotch Whiskey	8
" Sherry	13
" Sixty-Ninth Regiment	35
" Spread Eagle	39
" St. Charles	34
" Tea	68
" Tip-Top	49
" Thirty-Second Regiment	42
" Uncle Toby	64
" United Service	56
" Vanilla	17
" Victoria	42
" West Indian	69
" Whiskey	9
" " Cold	7
" " Irish	6
" " Scotch	8
" Yorkshire	71
Queen Punch	61
Quince Liqueur	190
Raspberry, Effervescing Drink	235
" Punch	32
" Shrub	157
" Whiskey Punch	77
Ratafias	170
Regent's Punch	30
" " another Recipe	31
Regiment Punch, Seventh	33
" " Sixty-Ninth	35
" " Thirty-Second	42
Rhine Wine and Seltzer Water	211
Rochester	40
Rocky Mountain Punch	43
Roman Punch	21
Romain, à la Punch	67
Royal Punch	58
Ruby Punch	57
Rum and Brandy Punch, Hot	5
Rum Flip	145
Rum Flip, another method	146
Rumfustian	185
Rum, Hot	203
" " spiced	207
" Shrub	159
" " English	160
Sangaree, Ale	129
" Brandy	127
" Gin	128
" Porter	130
" Port Wine	125
" Sherry	126
Sangarees and Mulls	119
Santa Cruz Fix	141
" " Sour	143
Santina's Pousse Café	162
Sauterne Cobbler	103
" Punch	15
Scaffe Brandy	167
Scotch Whiskey Punch	8
" " Skin	205
Seltzer Water and Rhine Wine	211
Seventh Regiment Punch	33
Sherbet	230
" Lemon	232
" for Punch	26
Sherry and Bitters	219
" " Egg	218
" " Ice	220
" Cobbler	98
" Egg Nog	86
" Punch	13
" Sangaree	126
Shrub, Brandy	158
" Cherry	154
" Currant	156
" English Rum	160
" Negus, and Flip	144
" Raspberry	157
" Rum	159
" White Currant	155
Sixty-Ninth Regiment Punch	35
Skin, Columbia	206
" Scotch Whiskey	205
Sleeper	168
Sling, Brandy	136
" Gin	138
" Hot Whiskey	137
Slings and Toddies	131
Smash, Brandy	94
" Gin	93

	RECIPE
Smash, The	93
" Whiskey	96
Soda and Brandy	216
" Cocktail	115
" Nectar	228
" Negus	153
Sour, Brandy	142
" Gin	143
" Santa Cruz	143
Sours and Fixes	139
Spiced Rum, Hot	207
Spread Eagle Punch	39
Stone Fence	209
Stone Wall	216
St. Charles Punch	34
Strawberry Effervescing Draught	235
Sugar-house Punch, Louisiana	36
Tansey and Gin	203
Tea Punch	68
Tiger's Milk, White	175
Tip-Top Punch	49
Thirty-Second Regiment	42
Toddies and Slings	131
Toddy, Apple	132
" Brandy	133
" Gin	135
" Whiskey	134
Tom and Jerry	174
Uncle Toby Punch	64
United Service Punch	56
Vanilla Punch	17
Velvet, Bottled	192
Victoria Punch	42
West Indian Punch	69
Whiskey Cobbler	104
" Cocktail	109
" Crusta	117
Whiskey Julep	91
" Punch	9
" " Cold	7
" " Imperial Raspberry	77
" " Irish	6
" " Scotch	8
" Skin, Scotch	205
" Sling, Hot	137
" Toddy	134
White Currant Shrub	155
" Lion	176
" Tiger's Milk	175
Wine Cobbler, Catawba	100
" " Champagne	99
" " Claret	102
" " Hock	101
" " Sherry	98
" Cocktail, Champagne	110
" Cup, Champagne	169
" " Claret	169
" Egg Nogg, Sherry	80
" Ginger	236
" Mulled Claret	124
" " in Verse	128
" " with Eggs	121
" " without Eggs	120
" " with white of Eggs	122
" Negus, Port	151
" " " another method	152
" Punch, Champagne	12
" " Claret	14
" " Port	16
" " Sauterne	15
" " Sherry	13
" Sangaree, Port	123
" Sherry	126
Wine, Seltzer Water and Rhine	211
Wyndham, Crimean Cup, à la	178
Yard of Flannel	148
Yorkshire Punch	71

THE

BAR-TENDER'S GUIDE,

AND

BON-VIVANT'S COMPANION.

---

1. PUNCH.

To make punch of any sort in perfection, the ambrosial essence of the lemon must be extracted by rubbing lumps of sugar on the rind, which breaks the delicate little vessels that contain the essence, and at the same time absorbs it. This, and making the mixture sweet and strong, using tea instead of water, and thoroughly amalgamating all the compounds, so that the taste of neither the bitter, the sweet, the spirit, nor the element, shall be perceptible one over the other, is the grand secret, only to be acquired by practice.

In making hot toddy, or hot punch, you must put in the spirits before the water: in cold punch, grog, &c., the other way.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

2. Brandy Punch.

(Use large bar glass.)

1 table-spoonful raspberry syrup.
2 do. white sugar.
1 wine-glass water.
1½ do. brandy.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.

Fill the tumbler with shaved ice, shake well, and dress the top with berries in season; sip through a straw.

3. Brandy Punch.

(For a party of twenty.)

1 gallon of water.
3 quarts of brandy.

½ pint of Jamaica rum.
2 lbs. of sugar.
Juice of 6 lemons.
3 oranges sliced.
1 pine-apple, pared, and cut up.
1 gill of Curaçoa.
2 gills of raspberry syrup.
Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

4. Mississippi Punch.

(Use large bar glass.)

1 wine-glass of brandy.
½ do. Jamaica rum.
½ do. Bourbon whiskey.
½ do. water.
1½ table-spoonful of powdered white sugar.
¼ of a large lemon.
Fill a tumbler with shaved ice.

The above must be well shaken, and to those who like their draughts "like linked sweetness long drawn out," let them use a glass tube or straw to sip the nectar through. The top of this punch should be ornamented with small pieces of orange, and berries in season.

5. Hot Brandy and Rum Punch.

(For a party of fifteen.)

1 quart of Jamaica rum.
1 do. Cognac brandy.
1 lb. of white loaf-sugar.
4 lemons.
3 quarts of boiling water.
1 teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve. As we have before said, it is very important, in making good punch, that all the ingredients are thoroughly incorporated; and, to insure success, the process of mixing must be diligently attended to. Allow a quart for four persons; but this information must be taken *cum grano salis;* for the capacities of persons for this kind of beverage are generally supposed to vary considerably.

6. Irish Whiskey Punch.

This is the genuine Irish beverage. It is generally made one-third pure whiskey, two-thirds boiling water, in which the sugar has been dissolved. If lemon punch, the rind is rubbed on the sugar, and a small proportion of juice added before the whiskey is poured in.

7. Cold Whiskey Punch.

(For a party.)

This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements. (See "*Glasgow Punch*," No. 29.)

* Irish whiskey is not fit to drink until it is three years old. The best whiskey for this purpose is Kenahan's LL whiskey.

8. Scotch Whiskey Punch.

Steep the thin yellow shavings of lemon peel in the whiskey, which should be Glenlivet or Islay, of the best quality; the sugar should be dissolved in boiling water. As it requires *genius* to make whiskey punch, it would be impertinent to give proportions. (See "*Spread Eagle Punch*," No. 39.)

9. Whiskey Punch.

(Use small bar glass.)

1 wine-glass whiskey (Irish or Scotch).
2 do. boiling water.
Sugar to taste.

Dissolve the sugar well with 1 wine-glass of the water then pour in the whiskey, and add the balance of the water, sweeten to taste, and put in a small piece of lemon rind, or a thin slice of lemon.

10. Gin Punch.

(Use large bar glass.)

1 table-spoonful of raspberry syrup.
2 do. do. white sugar.
1 wine-glass of water.
1½ do. gin.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.
Fill the tumbler with shaved ice.

Shake well, and ornament the top with berries in season. Sip through a glass tube or straw.

11. Gin Punch.

(From a recipe by Soyer.)

½ pint of old gin.
1 gill of maraschino.
The juice of two lemons.
The rind of half a lemon.
Four ounces of syrup.
1 quart bottle of German Seltzer water.
Ice well.

12. Champagne Punch. (Per bottle.)

1 quart bottle of wine.
¼ lb. of sugar.
1 orange sliced.
The juice of a lemon.
3 slices of pine-apple.
1 wine-glass of raspberry or strawberry syrup.
Ornament with fruits in season, and serve in champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party. For a good champagne punch, see "*Rocky Mountain Punch*," No. 43.

13. Sherry Punch.

(Use large bar glass.)

2 wine-glasses of sherry.
1 table-spoonful of sugar.
2 or 3 slices of orange.
2 do. do. lemon.
Fill tumbler with shaved ice, shake well, and ornament with berries in season. Sip through a straw.

14. Claret Punch.

(Use large bar glass.)

1½ table-spoonful of sugar.
1 slice of lemon.
2 or 3 do. orange.

Fill the tumbler with shaved ice, and then pour in your claret, shake well, and ornament with berries in season. Place a straw in the glass. To make a quantity of claret punch, see "*Imperial Punch*," No. 41.

15. Sauterne Punch.

(Use large bar glass.)

The same as claret punch, using Sauterne instead of claret.

16. Port Wine Punch.

(Use large bar glass.)

The same as claret punch, using port wine instead of claret, and ornament with berries in season.

17. Vanilla Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
The juice of ¼ of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

This is a delicious drink, and should be imbibed through a glass tube or straw.

18. Pine-Apple Punch.

(For a party of ten.)

4 bottles of champagne.
1 pint of Jamaica rum.
1 do. brandy.
1 gill of Curaçoa.
Juice of 4 lemons.
4 pine-apples sliced.
Sweeten to taste with pulverized white sugar.

Put the pine-apple with one pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pine-apple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne. Place a large block of ice in the centre of the bowl, and ornament it with loaf sugar, sliced orange, and other fruits in season.

Serve in champagne glasses.

Pine-apple punch is sometimes made by adding sliced pine-apple to brandy punch.

19. Orgeat Punch.

(Use large bar glass.)

1½ table-spoonful of orgeat syrup.
1½ wine-glass of brandy.
Juice of ½ a lemon, and fill the tumbler with shaved ice

Shake well, ornament with berries in season, and dash port wine on top.

Place the straw, as represented in cut of mint julep.

20. Curaçoa Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
½ do. do. Jamaica rum.
1 do. do. water.
½ pony glass of Curaçoa.
The juice of half a lemon

Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season; sip the nectar through a straw.

21. Roman Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 do. do. raspberry syrup.
1 tea-spoonful of Curaçoa.
1 wine-glass of Jamaica rum.
½ do. do. brandy.
The juice of half a lemon.

Fill with shaved ice, shake well, dash with port wine, and ornament with fruits in season. Imbibe through a straw.

22. Milk Punch.

(Use large bar glass.)

1 table-spoonful of fine white sugar.
2 do. water.
1 wine-glass of Cognac brandy.
½ do. Santa Cruz rum.
⅓ Tumblerful of shaved ice.

Fill with milk, shake the ingredients well together, and grate a little nutmeg on top.

23. Hot Milk Punch.

(Use large bar glass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

24. English Milk Punch.

Put the following ingredients into a very clean pitcher, viz.:

The juice of six lemons.
The rind of two do.
1 lb. of sugar.
1 pine-apple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 do rum.
*1 gill of arrack.
1 cup of strong green tea.
1 quart of boiling water.

The boiling water to be added last; cork this down to prevent evaporation, and allow these ingredients to steep for at least six hours; then add a quart of hot milk and the juice of two lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight-corked bottles. This punch is intended to be iced for drinking.

25. English Milk Punch.

(Another method.)

This seductive and nectareous drink can also be made by the directions herewith given:

To two quarts of water add one quart of milk. Mix one

* See No. 50.

quart of old Jamaica rum with two of French brandy, and put the spirit to the milk, stirring it for a short time; let it stand for an hour, but do not suffer any one of delicate appetite to see the mélange in its present state, as the sight might create a distaste for the punch when perfected. Filter through blotting-paper into bottles; and should you find that the liquid is cloudy, which it should not be, you may clarify it by adding a small portion of isinglass to each bottle. The above receipt will furnish you with half a dozen of punch.

26. Punch à la Ford.

(A recipe from Benson E. Hill, Esq., author of *The Epicure's Almanac.*)

The late General Ford, who for many years was the commanding engineer at Dover, kept a most hospitable board, and used to make punch on a large scale, after the following method:

He would select three dozen of lemons, the coats of which were smooth, and whose rinds were not too thin; these he would peel with a sharp knife into a large earthen vessel, taking care that none of the rind should be detached but that portion in which the cells are placed, containing the essential oil; when he had completed the first part of the process, he added two pounds of lump-sugar, and stirred the peel and sugar together with an oar-shaped piece of wood, for nearly half an hour, thereby extracting a greater quantity of the essential oil. Boiling water was next poured into the vessel, and the whole well stirred, until the sugar was completely dissolved. The lemons were then cut and squeezed, the juice strained from the kernels; these were placed in a separate jug, and boiling water poured upon them, the general being aware that the pips were enveloped in a thick mucilage, full of flavor; half the

lemon juice was now thrown in; and as soon as the kernels were free from their transparent coating, their liquor was strained and added.

The sherbet was now tasted; more acid or more sugar applied as required, and care taken not to render the lemonade too watery. "Rich of the fruit, and plenty of sweetness," was the general's maxim. The sherbet was then measured, and to every three quarts a pint of Cognac brandy and a pint of old Jamaica rum were allotted, the spirit being well stirred as poured in; bottling immediately followed, and, when completed, the beverage was kept in a cold cellar, or tank, till required. At the general's table I have frequently drunk punch thus made, more than six months old; and found it much improved by time and a cool atmosphere.

27. Punch Jelly.

Make a good bowl of punch, à la Ford, already described. To every pint of punch add an ounce and a half of isinglass, dissolved in a quarter of a pint of water (about half a tumbler full); pour this into the punch whilst quite hot, and then fill your moulds, taking care that they are not disturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly, not used at dinner, can be converted into punch jelly for the evening, by following the above directions, only taking care to omit a portion of the acid prescribed in making the sherbet.

This preparation is a very agreeable refreshment on a cold night, but should be used in moderation; the strength of the punch is so artfully concealed by its admixture with the gelatine, that many persons, particularly of the softer sex, have been tempted to partake so plentifully of it as to render them somewhat unfit for waltzing or quadrilling after supper.

28. Gin Punch. (For bottling.)

Following General Ford's plan, as already described, for making sherbet, add good gin, in the proper proportion before prescribed; this, bottled and kept in a cool cellar or cistern, will be found an economical and excellent summer drink.

29. Glasgow Punch.

(From a recipe in the possession of Dr. Shelton Mackenzie.)

Melt lump-sugar in cold water, with the juice of a couple of lemons, passed through a fine hair-strainer. This is sherbet, and must be well mingled. Then add old Jamaica rum—one part of rum to five of sherbet. Cut a couple of limes in two, and run each section rapidly around the edge of the jug or bowl, gently squeezing in some of the delicate acid. This done, the punch is made. Imbibe.

30. Regent's Punch.

(For a party of twenty.)

The ingredients for this renowned punch are:—

3 bottles champagne.
1 do. Hockheimer.
1 do. Curaçoa.
1 do. Cognac.
½ do. Jamaica rum.
2 do. Madeira.
2 do. Seltzer, or plain soda-water.
4 lbs. bloom raisins.

To which add oranges, lemons, rock candy, and instead of water, green tea to taste. Refrigerate with all the icy power of the Arctic.

31. Regent's Punch.

(Another recipe.)

(From the *Bordeaux Wine and Liquor Guide.*)

1½ pint, each, strong hot green tea, lemon juice and capillaire.*

1 pint, each, rum, brandy, arrack, and Curaçoa.

1 bottle of champagne; mix, and slice a pine-apple into it.

For still another method of compounding this celebrated punch, see recipe No. 295, in "*The Manufacture of Cordials, etc.*," in the latter part of this work.

32. Raspberry Punch.

(From a recipe in the *Bordeaux Wine and Liquor Guide.*)

1½ gill of raspberry juice, or vinegar.

¾ lb. lump-sugar.

3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter, ¾ to 1 pint, each, of rum and brandy (or either 1½ to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur of glass of Curaçoa, noyau, or maraschino, improves it.

33. National Guard 7th Regiment Punch.

(Use large bar glass.)

1 table-spoonful of sugar.

The juice of a ¼ of a lemon.

1 wine-glass of brandy.

1 do. do. Catawba wine.

Flavor with raspberry syrup.

Fill the glass with shaved ice. Shake and mix thorough.

* See recipes Nos. 65 and 66.

ly, then ornament with slices of orange, pineapple, and berries in season, and dash with Jamaica rum. This delicious beverage should be imbibed through a straw.

34. St. Charles' Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of port wine.
1 pony do. brandy.
The juice of ¼ of a lemon.
Fill the tumbler with shaved ice, shake well, and ornament with fruits in season, and serve with a straw

35. 69th Regiment Punch.

(In earthen mug.)

½ wine-glass of Irish whiskey.
½ do. do. Scotch do.
1 tea-spoonful of sugar.
1 piece of lemon.
2 wine-glasses of hot water.
This is a capital punch for a cold night.

36. Louisiana Sugar-House Punch.

(From a recipe in the possession of Colonel T. B. Thorpe.)

To one quart of boiling syrup, taken from the kettles, add whiskey or brandy to suit the "patient." Flavor with the juice of sour oranges.

37. Dry Punch.

(From a recipe by *Santina*, the celebrated Spanish caterer.)

2 gallons of brandy.
1 do. water.
½ do. tea.

1 pint of Jamaica rum.
½ do. Curaçoa.
Juice of six lemons.
1½ lb. white sugar.

Mix thoroughly, and strain, as already described in the recipe for "*Punch à la Ford*," adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

38. La Patria Punch.

(For a party of twenty.)

(From a recipe in the possession of H. P. Leland, Esq.)

3 bottles of champagne, iced.
1 bottle of Cognac.
6 oranges.
1 pineapple.

Slice the oranges and pineapples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then in with the champagne and serve immediately.

39. The Spread Eagle Punch.

1 bottle of Islay whiskey.
1 bottle Monongahela.
Lemon peel, sugar and—boiling water at discretion.

40. Rochester Punch.

(For a party of twenty.)

(From a recipe in the possession of Roswell Hart Esq.)

2 bottles of sparkling Catawba.
2 do. do. Isabella.
1 do. Sauterne.

2 wine glasses of maraschino.
2 do. do. Curaçoa.

Fill the tranquil bowl with ripe strawberries. Should the strawberry season be over, or under, add a few drops of extract of peach or vanilla.

41. Imperial Punch.

1 bottle of claret.
1 do. soda-water.
4 table-spoonfuls of powdered white sugar.
¼ teaspoonful of grated nutmeg.
1 liqueur glass of maraschino.
About ½ lb. of ice.
3 or 4 slices of cucumber rind.

Put all the ingredients into a bowl or pitcher and mix well.

42. Thirty-Second Regiment or Victoria Punch.

(For a party of twenty.)

(Recipe from the late Wm. H. Herbert, Esq.)

6 lemons, in slices.
½ gallon of brandy.
½ do. Jamaica rum.
1 lb. of white sugar.
1¾ quart of water.
1 pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made, as this recipe is for a party of twenty.

43. Rocky Mountain Punch.

(For a mixed party of twenty.)

(From a recipe in the possession of Major James Foster.)

This delicious punch is compounded as follows:

5 bottles of champagne.
1 quart of Jamaica rum.
1 pint of maraschino.
6 lemons, sliced.
Sugar to taste.

Mix the above ingredients in a large punch-bowl, then place in the centre of the bowl a large square block of ice, ornamented on top with rock candy, loaf-sugar, sliced lemons or oranges, and fruits in season. This is a splendid punch for New Year's Day.

44. Punch Grassot.

(The following recipe was given by M. Grassot, the eminent French comedian of the *Palais Royal*, to Mr. Howard Paul, the celebrated "Entertainer," when performing in Paris.)

1 wine-glass of brandy.
5 drops of Curaçoa.
1 do. acetic acid.
2 teaspoonfuls of simple syrup.
1 teaspoonful of syrup of strawberries.
¼ of a pint of water.
The peel of a small lemon, sliced.

Mix, serve up with ice, in large goblet, and, if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

45. Light Guard Punch.

(For a party of twenty.)

3 bottles of champagne.
1 do. pale sherry.
1 do. Cognac.
1 do. Sauterne.
1 pineapple, sliced.
4 lemons, do

Sweeten to taste, mix in a punch-bowl, cool with a large lump of ice, and serve immediately.

46. Philadelphia Fish-House Punch.

(From a recipe in the possession of Charles G. Leland, Esq.)

½ pint of lemon juice.
¾ lb. of white sugar.
1 pint of mixture.*
2½ pints of cold water.
The above is generally sufficient for one person.

47. Non-Such Punch.

6 bottles of claret.
6 do. soda-water.
1 do. brandy.
1 do. sherry.
½ pint of green tea.
Juice of three lemons.
½ of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain a bottle immediately. Keep for one month before using.

* To make this mixture, take ¼ pint of peach brandy, ¼ pint of Cognac brandy, and ¼ pint of Jamaica rum.

This is a delicious and safe drink for a mixed evening party. Cool before serving.

48. Canadian Punch.

2 quarts of rye whiskey.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pineapple, do.
4 quarts of water.
Sweeten to taste, and ice.

49. Tip-Top Punch.

(For a party of five.)

1 bottle of champagne.
2 do. soda-water.
1 liqueur glass of Curaçoa.
2 table-spoonfuls of powdered sugar.
1 slice of pineapple, cut up.
Put all the ingredients together in a small punch-bowl, mix well, and serve in champagne goblets.

50. Arrack.

Most of the arrack imported into this country is distilled from rice, and comes from Batavia. It is but little used in America, except to flavor punch; the taste of it is very agreeable in this mixture. Arrack improves very much with age. It is much used in some parts of India, where it is distilled from *toddy*, the juice of the cocoanut tree. An imitation of arrack punch is made by adding to a bowl of punch a few grains of benzoin, commonly called flowers of Benjamin. See recipe No. 36, in "*The Manual for the Manufacture of Cordials, etc.*," in the end of this volume.

51. Arrack Punch.

In making 'rack punch, you ought to put two glasses (wine-glasses) of rum to three of arrack. A good deal of sugar is required; but sweetening, after all, must be left to taste. Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i. e.*, not five but *six* glasses to allow for the lemon juice, and you have a very pretty three tumblers of punch.

52. Arrack Punch.

(Another method.)

Steep in one quart of old Batavia arrack, six lemons cut in thin slices, for six hours. At the end of that time the lemon must be removed without squeezing. Dissolve one pound of loaf-sugar in one quart of boiling water, and add the hot solution to the arrack. Let it stand to cool. This is a delightful *liqueur*, and should be used as such. See recipe No. 342, in "*The Manual for the Manufacture of Cordials, etc.*," in the end of this volume.

53. Bimbo Punch.

Bimbo is made nearly in the same way as the above, except that Cognac brandy is substituted for arrack.

54. Cold Punch.

Arrack, port wine and water, of each two pints, one pound of loaf-sugar, and the juice of eight lemons.

55. Nuremburgh Punch.

(For a party of fifteen.)

(From a recipe in the possession of Hon. Gulian C. Verplanck.)

Take three-quarters of a pound of loaf-sugar, press upon it, through muslin, the juice of two or more good-sized oranges; add a little of the peel, cut very thin, pour upon a quart of boiling water, the third part of that quantity of Batavia arrack, and a bottle of hot, but not boiling, red or white French wine—red is best. Stir together. This is excellent when cold, and will improve by age.

56. United Service Punch.

Dissolve, in two pints of hot tea, three-quarters of a pound of loaf-sugar, having previously rubbed off, with a portion of the sugar, the peel of four lemons; then add the juice of eight lemons, and a pint of arrack.

57. Ruby Punch.

Dissolve, in three pints of hot tea, one pound of sugar; add thereto the juice of six lemons, a pint of arrack, and a pint of port wine.

58. Royal Punch.

1 pint of hot green tea.
½ do. brandy.
½ do. Jamaica rum.
1 wine-glass of Curaçoa.
1 do. do. arrack.
Juice of two limes.
A thin slice of lemon.
White sugar to taste.
1 gill of warm calf's-foot jelly.
To be drunk as hot as possible.

This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

59. Century Club Punch.

Two parts old St. Cruz rum; one part old Jamaica rum, five parts water; lemons and sugar *ad lib.* This is a nice punch.

60. Duke of Norfolk Punch.

In twenty quarts of French brandy put the peels of thirty lemons and thirty oranges, pared so thin that not the least of the white is left. Infuse twelve hours. Have ready thirty quarts of cold water that has boiled; put to it fifteen pounds of double-refined sugar; and when well mixed, pour it upon the brandy and peels, adding the juice of the oranges and of twenty-four lemons; mix well, then strain through a very fine hair-sieve, into a very clean barrel that has held spirits, and put in two quarts of new milk. Stir, and then bung it close; let it stand six weeks in a warm cellar; bottle the liquor for use, observing great care that the bottles are perfectly clean and dry, and the corks of the best quality, and well put in. This liquor will keep many years, and improve by age.

(Another way.)

Pare six lemons and three oranges very thin, squeeze the juice into a large teapot, put to it two quarts of bran-

dy, one of white wine, and one of milk, and one pound and a quarter of sugar. Let it be mixed, and then covered for twenty-four hours, strain through a jelly-bag till clear, then bottle it.

61. Queen Punch.

Put two ounces of cream of tartar, and the juice and parings of two lemons, into a stone jar; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf-sugar, and straining it, bottle and cork it tight. This is a very pleasant liquor, and very wholesome; but from the latter consideration was at one time drank in such quantities as to become injurious. Add, in bottling, half a pint of rum to the whole quantity.

62. Gothic Punch.

(For a party of ten.)

(From a recipe in the possession of Bayard Taylor, Esq.)

Four bottles still Catawba; one bottle claret, three oranges, or one pineapple, ten table-spoonfuls of sugar. Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

63. Oxford Punch.

We have been favored by an English gentleman with the following recipe for the concoction of punch as drunk by the students of the University of Oxford:

Rub the rinds of three fresh lemons with loaf-sugar till you have extracted a portion of the juice; cut the peel finely off two lemons more, and two sweet oranges. Use the juice of six lemons, and four sweet oranges. Add six glasses of calf's-foot jelly; let all be put into a large jug,

and stir well together. Pour in two quarts of water boiling hot, and set the jug upon the hob for twenty minutes. Strain the liquor through a fine sieve into a large bowl; pour in a bottle of capillaire,* half a pint of sherry, a pint of Cognac brandy, a pint of old Jamaica rum, and a quart of orange shrub; stir well as you pour in the spirit. If you find it requires more sweetness, add sugar to your taste.

64. Uncle Toby Punch.

(English.)

Take two large fresh lemons with rough skins, quite ripe, and some large lumps of double-refined sugar. Rub the sugar over the lemons till it has absorbed all the yellow part of the skins. Then put into the bowl these lumps, and as much more as the juice of the lemons may be supposed to require; for no certain weight can be mentioned, as the acidity of a lemon cannot be known till tried, and therefore this must be determined by the taste. Then squeeze the lemon juice upon the sugar; and, with a bruiser press the sugar and the juice particularly well together, for a great deal of the richness and fine flavor of the punch depends on this rubbing and mixing process being thoroughly performed. Then mix this up very well with

* 65. *Capillaire.*—Put a wine-glass of Curaçoa into a pint of clarified syrup, shake them well together, and pour it into the proper sized bottles. A tea-spoonful in a glass of fair water makes a pleasant *eau sucré*, see No. 346 "*Manual for the Manufacture of Cordials, etc.,*" at the end of this book.

66. *Another recipe for making Capillaire.*—To one gallon of water add twenty-eight pounds of loaf-sugar; put both over the fire to simmer; when milk-warm add the whites of four or five eggs, well beaten; as these simmer with the syrup, skim it well; then pour it off, and flavor it with orange-flower water or bitter almonds, whichever you prefer.

boiling water (soft water is best) till the whole is rather cool. When this mixture (which is now called the sherbet) is to your taste, take brandy and rum in equal quantities, and put them to it, mixing the whole well together again. The quantity of liquor must be according to your taste; two good lemons are generally enough to make four quarts of punch, including a quart of liquor, with half a pound of sugar; but this depends much on taste, and on the strength of the spirit.

As the pulp is disagreeable to some persons, the sherbet may be strained before the liquor is put in. Some strain the lemon before they put it to the sugar, which is improper, as, when the pulp and sugar are well mixed together, it adds much to the richness of the punch.

When only rum is used, about half a pint of porter will soften the punch; and even when both rum and brandy are used, the porter gives a richness, and to some a very pleasant flavor.

67. Punch à la Romaine.

(For a party of fifteen.)

Take the juice of ten lemons and two sweet oranges, dissolve in it two pounds of powdered sugar, and add the thin rind of an orange, run this through a sieve, and stir in by degrees the whites of ten eggs, beaten into a froth. Put the bowl with the mixture into an ice pail, let it freeze a little, then stir briskly into it a bottle of wine and a bottle of rum. For another method of making this punch, see recipe No. 296 in "*The Manual for the Manufacture of Cordials, etc*," in the latter part of this work.

68. Tea Punch.

Make an infusion of the best green tea, an ounce to a

quart of boiling water; put before the fire a silver or other metal bowl, to become quite hot, and then put into it

½ pint of good brandy.
½ do. rum.
¼ lb. of lump-sugar.
The juice of a large lemon.

Set these a-light, and pour in the tea gradually, mixing it from time to time with a ladle; it will remain burning for some time, and is to be poured in that state into the glasses; in order to increase the flavor, a few lumps of the sugar should be rubbed over the lemon peel. This punch may be made in a china bowl, but in that case the flame goes off more rapidly.

69. West Indian Punch.

This punch is made the same as brandy punch, but to each glass add a clove or two of preserved ginger, and a little of the syrup.

70. Barbadoes Punch.

To each glass of brandy punch, add a table-spoonful of guava jelly.

71. Yorkshire Punch.

Rub off the rind of three lemons on pieces of sugar, put the sugar into a jug, and add to it the thin rind of one lemon and an orange, and the juice of four oranges and of ten lemons, with six glasses of dissolved calf's-foot jelly. Pour two quarts of water over the whole, mixing the materials well, then cover the jug, and keep it on a warm hearth for twenty minutes. Then strain the mixture, and add a pint of clarified syrup, half a pint each of rum and brandy, and a bottle of good orange or lemon shrub.

72. Apple Punch.

Lay in a china bowl slices of apples and lemons alternately, each layer being thickly strewed with powdered sugar. Pour over the fruit, when the bowl is half filled, a bottle of claret; cover, and let it stand six hours. Then pour it through a muslin bag, and send it up immediately.

73. Ale Punch.

A quart of mild ale, a glass of white wine, one of brandy, one of capillaire, the juice of a lemon, a roll of the peel pared thin, nutmeg grated on the top, and a bit of toasted bread.

74. Cider Punch.

On the thin rind of half a lemon pour half a pint of sherry; add a quarter of a pound of sugar, the juice of a lemon, a little grated nutmeg, and a bottle of cider; mix it well, and, if possible, place it in ice. Add, before sent in, a glass of brandy, and a few pieces of cucumber rind.

75. Nectar Punch.

Infuse the peel of fifteen lemons in a pint and a half of rum for forty-eight hours, add two quarts of cold water with three pints of rum, exclusive of the pint and a half; also the juice of the lemons, with two quarts of boiling-hot milk, and one grated nutmeg; pour the milk on the above, and let it stand twenty-four hours, covered close; add two pounds and a half of loaf-sugar; then strain it through a flannel bag till quite fine, and bottle it for use. It is fit to use as soon as bottled.

76. Orange Punch.

From a recipe in the "*Bordeaux Wine and Liquor Guide.*

The juice of 3 or 4 oranges.
The peel of 1 or 2 do.
¾ lb. lump-sugar.
3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter; ¾ to 1 pint each, rum and brandy (or either alone 1½ to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of Curaçoa, noyau, or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

77. Imperial Raspberry Whiskey Punch.

For the recipe to make this punch, see No. 292 in "*The Manual for the Manufacture of Cordials, etc.,*" in the end of this work. This recipe is for 10 gallons.

78. Kirschwasser Punch.

See recipe No. 293, in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this book. This recipe is for 10 gallons.

79. D'Orsay Punch.

See recipe No. 294 in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this book. This recipe is for 10 gallons.

80. EGG NOGG.

Egg Nogg is a beverage of American origin, but it has a popularity that is cosmopolitan. At the South it is almost indispensable at Christmas time, and at the North it is a favorite at all seasons.

In Scotland they call Egg Nogg, "*auld man's milk.*"

81. Egg Nogg.

(Use large bar glass.)

1 table-spoonful of fine sugar, dissolved with
1 do. cold water, 1 egg.
1 wine-glass of Cognac brandy.
½ do. Santa Cruz rum.
⅓ tumblerful of milk.

Fill the tumbler ¼ full with shaved ice, shake the ingredients until they are *thoroughly mixed together*, and grate a little nutmeg on top. Every well ordered bar has a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

82. Hot Egg Nogg.

(Use large bar glass.)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

83. Egg Nogg.

(For a party of forty.)

1 dozen eggs.
2 quarts of brandy.
1 pint of Santa Cruz rum.
2 gallons of milk.
1½ lbs. white sugar.

Separate the whites of the eggs from the yolks, beat them separately with an egg-beater until the yolks are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the whites of the eggs) in a large punch bowl, then let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

84. Baltimore Egg Nogg.

(For a party of fifteen.)

Take the yellow of sixteen eggs and twelve table-spoonfuls of pulverized loaf-sugar, and beat them to the consistence of cream; to this add two-thirds of a nutmeg grated, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wine-glasses of Madeira wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above-described mixture. When this is all done, stir in six pints of good rich milk. There is no heat used.

Egg Nogg made in this manner is digestible, and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

85. General Harrison's Egg Nogg.

(Use large bar glass.)

1 egg.
1½ teaspoonful of sugar.
2 or 3 small lumps of ice.
Fill the tumbler with cider, and shake well.

This is a splendid drink, and is very popular on the Mississippi river. It was General Harrison's favorite beverage.

86. Sherry Egg Nogg.

1 table-spoonful of white sugar.
1 egg.
2 wine-glasses of sherry.

Dissolve the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumblerful of broken ice; fill with milk, and shake up until the egg is thoroughly mixed with the other ingredients, then grate a little nutmeg on top, and quaff the nectar cup.

MINT JULEP.

87. JULEPS.

The julep is peculiarly an American beverage, and in the Southern states is more popular than any other. It was introduced into England by Captain Marryatt, where it is now quite a favorite. The gallant captain seems to have had a penchant for the nectareous drink, and published the recipe in his work on America. We give it in his own words: "I must descant a little upon the mint julep, as it is, with the thermometer at 100°, one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70°. There are many varieties, such as those composed of claret, Madeira, &c.; but the ingre-

dients of the real mint julep are as follows. I learned how to make them, and succeeded pretty well. Put into a tumbler about a dozen sprigs of the tender shoots of mint, upon them put a spoonful of white sugar, and equal proportions of peach and common brandy, so as to fill it up one-third, or perhaps a little less. Then take rasped or pounded ice, and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pineapple, and the tumbler itself is very often incrusted outside with stalactites of ice. As the ice melts, you drink. I once overheard two ladies talking in the next room to me, and one of them said, 'Well, if I have a weakness for any one thing, it is for a mint julep!'—a very amiable weakness, and proving her good sense and good taste. They are, in fact, like the American ladies, irresistible."

88. Mint Julep.

(Use large bar glass.)

1 table-spoonful of white pulverized sugar.
2½ do. water, mix well with a spoon.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add one and a half wine-glass of Cognac brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and sprinkle white sugar on top. Place a straw as represented in the cut, and you have a julep that is fit for an emperor.

89. Brandy Julep.

(Use large bar glass.)

The brandy julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

90. Gin Julep.

(Use large bar glass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

91. Whiskey Julep.

(Use large bar glass.)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

92. Pineapple Julep.

(For a party of five.)

Peel, slice, and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old gin, a bottle of sparkling Moselle, and about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

93. THE SMASH.

This beverage is simply a julep on a small plan.

94. Brandy Smash.

(Use small bar glass.)

½ table-spoonful of white sugar,
1 do. water.
1 wine-glass of brandy.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the recipe for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

95. Gin Smash

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine-glass of gin.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the recipe for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

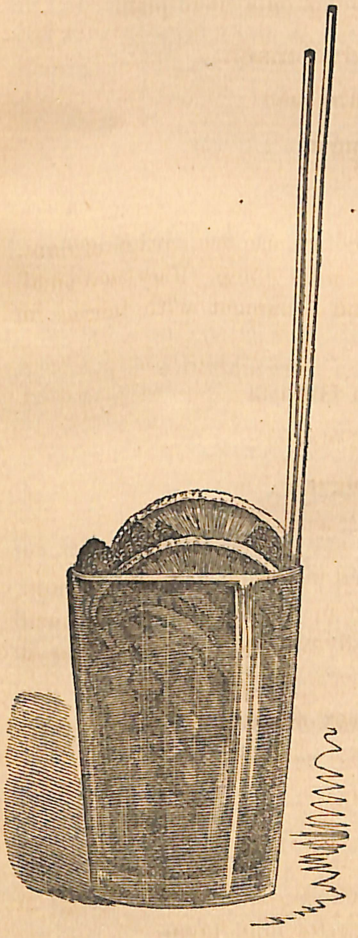
96. Whiskey Smash.

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine-glass of whiskey.

Fill two-thirds full of shaved ice, and use two sprigs of mint, the same as in the recipe for mint julep.

97. THE COBBLER.



Like the julep, this delicious potation is an American invention, although it is now a favorite in all warm climates. The "cobbler" does not require much skill in compounding, but to make it acceptable to the eye, as well as to the palate, it is necessary to display some taste in ornamenting the glass after the beverage is made. We give an illustration showing how a cobbler should look when made to suit an epicure.

98. Sherry Cobbler.

(Use large bar glass.)

2 wine-glasses of sherry.
1 table-spoonful of sugar.
2 or 3 slices of orange.

Fill a tumbler with shaved ice, shake well, and ornament with berries in season. Place a straw as represented in the wood-cut.

99. Champagne Cobbler.

(One bottle of wine to four large bar glasses.)

1 table-spoonful of sugar.

1 piece each of orange and lemon peel.

Fill the tumbler one-third full with shaved ice, and fill balance with wine, ornament in a tasty manner with berries in season. This beverage should be sipped through a straw.

100. Catawba Cobbler.

(Use large bar glass.)

1 teaspoonful of sugar dissolved in one table-spoonful of water.

2 wineglasses of wine.

Fill tumbler with shaved ice, and ornament with sliced orange and berries in season. Place a straw as described in the sherry cobbler.

101. Hock Cobbler.

(Use large bar glass.)

This drink is made the same way as the Catawba cobbler, using Hock wine instead of Catawba.

102. Claret Cobbler.

(Use large bar glass.)

This drink is made the same way as the Catawba cobbler, using claret wine instead of Catawba.

103. Sauterne Cobbler.

(Use large bar glass.)

The same as Catawba cobbler, using Sauterne instead of Catawba.

104. Whiskey Cobbler.

(Use large bar glass.)

2 wine-glasses of whiskey.
1 tablespoonful of sugar.
2 or 3 slices of orange.
Fill tumbler with ice, and shake well. Imbibe through a straw.

---

105. THE COCKTAIL & CRUSTA.

The "Cocktail" is a modern invention, and is generally used on fishing and other sporting parties, although some *patients* insist that it is good in the morning as a tonic. The "Crusta" is an improvement on the "Cocktail," and is said to have been invented by *Santina*, a celebrated Spanish caterer.

106. Bottle Cocktail.

To make a splendid bottle of brandy cocktail, use the following ingredients:

$\frac{2}{3}$ brandy.
$\frac{1}{3}$ water.
1 pony-glass of Bogart's bitters.
1 wine-glass of gum syrup.
$\frac{1}{2}$ pony-glass of Curaçoa.

The author has always used this recipe in compounding the above beverage for connoisseurs. Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

107. Brandy Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of brandy.
1 or 2 dashes of Curaçoa.
Squeeze lemon peel; fill one-third full of ice, and stir with a spoon.

108. Fancy Brandy Cocktail.

(Use small bar glass.)

This drink is made the same as the brandy cocktail, except that it is strained in a fancy wine-glass, and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

109. Whiskey Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of whiskey, and a piece of lemon peel.
Fill one-third full of fine ice; shake and strain in a fancy red wine-glass.

110. Champagne Cocktail.

(One bottle of wine to every six large glasses.)

(Per glass.)

½ teaspoonful of sugar.
1 or 2 dashes of bitters.
1 piece of lemon peel.
Fill tumbler one-third full of broken ice, and fill balance with wine. Shake well and serve.

111. Gin Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of gin.
1 or 2 dashes of Curaçoa.
1 small piece lemon peel; fill one-third full of fine ice shake well, and strain in a glass.

112. Fancy Gin Cocktail.

(Use small bar glass.)

This drink is made the same as the gin cocktail, except that it is strained in a fancy wine-glass and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

113. Japanese Cocktail.

(Use small bar glass.)

1 table-spoonful of orgeat syrup.
½ teaspoonful of Bogart's bitters.
1 wine-glass of brandy.
1 or 2 pieces of lemon peel.
Fill the tumbler one-third with ice, and stir well with a spoon.

114. Jersey Cocktail.

(Use small bar glass.)

1 teaspoonful of sugar.
2 dashes of bitters.
Fill tumbler with cider, and mix well, with lemon peel on top.

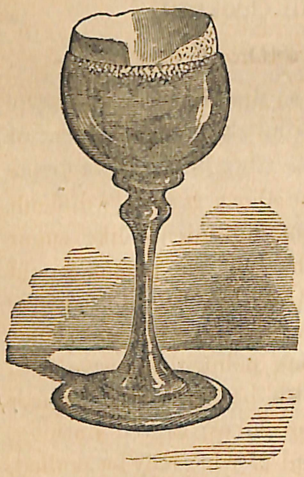
115. Soda Cocktail.

(Use large bar glass.)

The same as Jersey cocktail, using soda-water instead of cider.

116. Brandy Crusta.

(Use small bar glass.)



BRANDY CRUSTA.

Crusta is made the same as a fancy cocktail, with a little lemon juice and a small lump of ice added. First, mix the ingredients in a small tumbler, then take a fancy red wine-glass, rub a sliced lemon around the rim of the same, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass, as shown in the cut, and strain the crusta from the tumbler into it. Then smile.

117. Whiskey Crusta.

(Use small bar glass.)

The whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy.

118. Gin Crusta.

(Use small bar glass.)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

---

119. MULLS AND SANGAREES.

120. Mulled Wine without Eggs.

To every pint of wine allow:
1 small tumblerful of water.
Sugar and spice to taste.

In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but port or claret are those usually selected for the purpose; and the latter requires a large proportion of sugar. The vessel that the wine is boiled in must be delicately clean.

121. Mulled Wine with Eggs.

1 quart of wine.
1 pint of water.
1 table-spoonful of allspice, and nutmeg to taste; boil

them together a few minutes; beat up six eggs with sugar to your taste; pour the boiling wine *on the eggs*, stirring it all the time. Be careful not to *pour the eggs into the wine*, or they will curdle.

122. Mulled Wine.

(With the whites of eggs.)

Dissolve 1 lb. sugar in two pints of hot water, to which add two and a half pints of good sherry wine, and let the mixture be set upon the fire until it is almost ready to boil. Meantime beat up the whites of twelve eggs to a froth, and pour into them the hot mixture, stirring rapidly. Add a little nutmeg.

123. Mulled Wine.

(In verse.)

"First, my dear madam, you must take
Nine eggs, which carefully you'll break—
Into a bowl you'll drop the white,
The yolks into another by it.
Let Betsy beat the whites with switch,
Till they appear quite frothed and rich—
Another hand the yolks must beat
With sugar, which will make them sweet;
Three or four spoonfuls may be'll do,
Though some, perhaps, would take but two.
Into a skillet next you'll pour
A bottle of good wine, or more—
Put half a pint of water, too,
Or it may prove too strong for you;
And while the eggs (by two) are beating,
The wine and water may be heating;
But, when it comes to boiling heat,

The yolks and whites together beat
With half a pint of water more—
Mixing them well, then gently pour
Into the skillet with the wine,
And stir it briskly all the time.
Then pour it off into a pitcher;
Grate nutmeg in to make it richer.
Then drink it hot, for he's a fool,
Who lets such precious liquor cool."

124. Mulled Claret.

(A la Lord Saltown.)

For this recipe see No. 191.

125. Port Wine Sangaree

(Use small bar glass.)

1½ wine-glass of port wine.
1 teaspoonful of sugar.
Fill tumbler two-thirds with ice.
Shake well and grate nutmeg on top.

126. Sherry Sangaree.

(Use small bar glass.)

1 wine-glass of sherry.
1 teaspoonful of fine sugar.
Fill tumbler one-third with ice, and grate nutmeg on top.

127. Brandy Sangaree.

(Use small bar glass.)

The brandy sangaree is made with the same ingredients as the brandy toddy (see No. 133), omitting the nutmeg. Fill two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on top.

128. Gin Sangaree.

(Use small bar glass.)

The gin sangaree is made with the same ingredients as he gin toddy (see No. 134), omitting the nutmeg. Fill wo-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on the top.

129. Ale Sangaree.

(Use large bar glass.)

1 teaspoonful of sugar, dissolved in a tablespoonful of water.

Fill the tumbler with ale, and grate nutmeg on top.

130. Porter Sangaree.

(Use large bar glass.)

This beverage is made the same as an ale sangaree, and is sometimes called porteree.

131. TODDIES AND SLINGS.

132. Apple Toddy.

(Use small bar glass.)

1 table-spoonful of fine white sugar.
1 wine-glass of cider brandy.
½ of a baked apple.
Fill the glass two-thirds full of boiling water, and grate a little nutmeg on top.

133. Brandy Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. brandy.
1 small lump of ice.
Stir with a spoon.
For hot brandy toddy omit the ice, and use boiling water.

134. Whiskey Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. whiskey.
1 small lump of ice.
Stir with a spoon.

135. Gin Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. gin.
1 small lump of ice.
Stir with a spoon.

136. Brandy Sling.

(Use small bar glass.)

The brandy sling is made with the same ingredients as the brandy toddy, except you grate a little nutmeg on top.

137. Hot Whiskey Sling.

(Use small bar glass.)

1 wine-glass of whiskey.
Fill tumbler one-third full with boiling water, and grate nutmeg on top.

138. Gin Sling.

(Use small bar glass.)

The gin sling is made with the same ingredients as the gin toddy, except you grate a little nutmeg on top.

139. FIXES AND SOURS.

140. Brandy Fix.

(Use small bar glass.)

1 table-spoonful of sugar. ½ a wine-glass of water.
¼ of a lemon. 1 do. brandy.

Fill a tumbler two-thirds full of shaved ice. Stir with a spoon, and dress the top with fruit in season.*

141. Gin Fix.

(Use small bar glass.)

1 table-spoonful of sugar. ½ a wine-glass of water.
¼ of a lemon. 1 do. gin.

Fill two-thirds full of shaved ice. Stir with a spoon, and ornament the top with fruits in season.

142. Brandy Sour.

(Use small bar glass.)

The brandy sour is made with the same ingredients as the brandy fix, omitting all fruits except a small piece of lemon, the juice of which must be pressed in the glass.

143. Gin Sour.

(Use small bar glass.)

The gin sour is made with the same ingredients as the gin fix, omitting all fruits, except a small piece of lemon, the juice of which must be pressed in the glass.†

* The Santa Cruz fix is made by substituting Santa Cruz rum instead of brandy.

† The Santa Cruz sour is made by substituting Santa Cruz rum instead of gin. In making fixes and sours be careful and put the lemon skin in the glass.

144. FLIP, NEGUS AND SHRUB.

145. Rum Flip.

—Which Dibdin has immortalized as the favorite beverage of sailors (although we believe they seldom indulge in it) —is made by adding a gill of rum to the beer, or substituting rum and water, when malt liquor cannot be procured. The essential in "flips" of all sorts is, to produce the smoothness by repeated pouring back and forward between two vessels, and beating up the eggs well in the first instance; the sweetening and spices according to taste.

146. Rum Flip.

(Another method.)

Keep grated ginger and nutmeg with a little fine dried lemon peel, rubbed together in a mortar.

To make a quart of flip:—Put the ale on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger, and a gill of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs, &c., into another; turn it from one pitcher to another till it is as smooth as cream.

147. Ale Flip.

Put on the fire in a saucepan one quart of ale, and let it boil; have ready the whites of two eggs and the yolks of four, well beaten up separately; add them by degrees

to four table-spoonfuls of moist sugar, and half a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed. This is a good remedy to take at the commencement of a cold.

148. Egg Flip.

Put a quart of ale in a tinned saucepan on the fire to boil; in the mean time, beat up the yolks of four, with the whites of two eggs, adding four table-spoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beating up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible—which process produces the smoothness and frothing essential to the good quality of the flip. This is excellent for a cold, and, from its fleecy appearance, is sometimes designated "a yard of flannel."

149. Egg Flip.

(Another method.)

Beat up, in a jug, four new-laid eggs, omitting two of the whites; add half a dozen large lumps of sugar, and rub these well in the eggs, pour in boiling water, about half a pint at a time, and when the jug is nearly full, throw in two tumblers of Cognac brandy, and one of old Jamaica rum.

150. Brandy Flip.

(Use small bar glass.)

1 teaspoonful of sugar.
1 wine-glass of brandy.
Fill the tumbler one-third full of hot water, mix, and place a toasted cracker on top, and grate nutmeg over it.

151. Port Wine Negus.

To every pint of port wine allow:
1 quart of boiling water.
¼ lb. of loaf-sugar.
1 lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to ¼ lb.) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port. This beverage derives its name from Colonel Negus, who is said to have invented it.

152. Port Wine Negus.

(Use small bar glass.)

1 wine-glass of port wine.
1 teaspoonful of sugar.
Fill tumbler one-third full with hot water.

153. Soda Negus.

A most refreshing and elegant beverage, particularly for those who do not take punch or grog after supper, is thus made:

Put half a pint of port wine, with four lumps of sugar, three cloves, and enough grated nutmeg to cover a shilling, into a saucepan; warm it well, but do not suffer it to boil; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda-water. You will have an effervescing and delicious negus by this means.

154. Cherry Shrub.

Pick ripe acid cherries from the stem, put them in an earthen pot; place that in an iron pot of water; boil till the juice is extracted; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monongahela whiskey will answer instead of the brandy, though not as good.

155. White Currant Shrub.

Strip the fruit, and prepare in a jar, as for jelly; strain the juice, of which put two quarts to one gallon of rum, and two pounds of lump-sugar; strain through a jelly-bag.

156. Currant Shrub.

1 lb. of sugar.

1 pint of strained currant juice.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

157. Raspberry Shrub.

1 quart of vinegar.

3 quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub, when cool. Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather, and in fevers.

158. Brandy Shrub.

To the thin rinds of two lemons, and the juice of five, add two quarts of brandy; cover it for three days, then add a quart of sherry and two pounds of loaf-sugar, run it through a jelly-bag, and bottle it.

159. Rum Shrub.

Put three pints of orange juice, and one pound of loaf-sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

160. English Rum Shrub.

To three gallons of best Jamaica rum, add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and six pounds of powdered white sugar.

Let these be covered close, and remain so all night; next day boil three pints of fresh milk, and let it get cold, then pour it on the spirit and juice, mix them well, and let it stand for an hour. Filter it through a flannel bag lined with blotting-paper, into bottles; cork down as soon as each is filled.

161. FANCY DRINKS.

The following miscellaneous collection of fancy beverages, embraces a number of French, Spanish, English, Russian, Italian, German, and American recipes.

162. Santina's Pousse Cafe.

(Use small wine-glass.)

This delicious drink is from a recipe by SANTINA, proprietor of "*Santina's Saloon*," a celebrate Spanish Café, in New Orleans.

⅓ brandy (Cognac).
⅓ maraschino.
⅓ Curaçoa.
Mix well.

163. Parisian Pousse Cafe.

(Use small wine-glass.)

⅖ Curaçoa.
⅖ Kirschwasser.
⅕ Chartreuse.
This is a celebrated Parisian drink.

164. Faivre's Pousse Cafe.

(Use small wine-glass.)

⅓ Parisian pousse café (as above).
⅓ Kirschwasser.
⅓ Curaçoa.
This celebrated drink is from the recipe of M. FAIVRE, a popular proprietor of a "*French Saloon*" in New York.

POUSSE L'AMOUR.

165.

Pousse l'Amour.

This delightful French drink is described in the above engraving. To mix it fill a small wine-glass half full of maraschino, then put in the pure yolk of an egg, surround the yolk with vanilla cordial, and dash the top with Cognac brandy.

166. Brandy Champerelle.

(Use small wine-glass.)

⅓ brandy.
⅓ Bogart's bitters.
⅓ Curaçoa.
This is a delicious French café drink.

167. Brandy Scaffa.

(Use wine-glass.)

½ brandy.
½ maraschino.
2 dashes of bitters.

168 Sleeper.

To a gill of old rum add one ounce of sugar, two yolks of eggs, and the juice of half a lemon; boil half a pint

of water with six cloves, six coriander-seeds, and a bit of cinnamon; whisk all together, and strain them into a tumbler.

169. Claret and Champagne Cup, à la Brunow.

(For a party of twenty.)

The following claret and champagne cup ought, from its excellence, to be called the nectar of the Czar, as it is so highly appreciated in Russia, where for many years it has enjoyed a high reputation amongst the aristocracy of the Muscovite empire. Proportions:

3 bottles of claret.
⅔ pint of Curaçoa.
1 do. sherry.
½ do. brandy.
2 wine-glasses* ratafia of raspberries.
3 oranges and 1 lemon, cut in slices.

Some sprigs of green balm, and of borage, a small piece of rind of cucumber.

2 bottles of German Seltzer-water.
3 do. soda-water.

Stir this together, and sweeten with capillaire or pounded sugar, until it ferments; let it stand one hour, strain it, and ice it well; it is then fit for use. Serve in small glasses.

The same for champagne cup: champagne instead of claret; noyau instead of ratafia.

This quantity is for an evening party of twenty persons. For a smaller number reduce the proportions.

* 170. *Ratafias.* Every liqueur made by infusions is called *ratifia*: that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it: when this has taken place, the liqueur is drawn off, and sugar added to it; it is then filtered and bottled. See recipe No. 306 in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this work.

171. Balaklava Nectar. (By Soyer.)

(For a party of fifteen.)

Thinly peel the rind of half a lemon, shred it fine, and put it in a punch-bowl; add two table-spoonfuls of crushed sugar, and the juice of two lemons, the half of a small cucumber sliced thin, with the peel on; toss it up several times, then add 2 bottles of soda-water, 2 of claret, 1 of champagne, stir well together, and serve.

172. Crimean Cup, à la Marmora.

(From a recipe by the celebrated Soyer.)

(For a party of thirty.)

1 quart of syrup of orgeat.
1 pint of Cognac brandy.
½ do. maraschino.
½ do. Jamaica rum.
2 bottles of champagne.
2 do. soda-water.
6 ounces of sugar.
4 middling-sized lemons.

Thinly peel the lemons, and place the rind in a bowl with the sugar, macerate them well for a minute or two, in order to extract the flavor from the lemon. Next squeeze the juice of the lemons upon this, add two bottles of soda-water, and stir well till the sugar is dissolved; pour in the syrup of orgeat, and whip the mixture well with an egg-whisk, in order to whiten the composition. Then add the brandy, rum and maraschino, strain the whole into the punch-bowl, and just before serving add the champagne, which should be well iced. While adding the champagne, stir well with the ladle; this will render the cup creamy and mellow.

Half the quantity given here, or even less, may be made; this recipe being for a party of thirty.

173. Crimean Cup, à la Wyndham.

(For a party of five.)

Thinly peel the rind of half an orange, put it into a bowl, with a table-spoonful of crushed sugar, and macerate with the ladle for a minute; then add one large wine-glass of maraschino, half one of Cognac, half one of Curaçoa. Mix well together, pour in two bottles of soda-water, and one of champagne, during which time work it up and down with the punch-ladle, and it is ready.

Half a pound of pure ice is a great improvement.

174. Tom and Jerry.

(Use punch-bowl for the mixture.)

5 lbs. sugar.
12 eggs.
½ small glass of Jamaica rum.
1½ teaspoonful of ground cinnamon.
½ do. do. cloves.
½ do. do allspice.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistence of a light batter.

To deal out Tom and Jerry to customers:

Take a small bar glass, and to one table-spoonful of the above mixture, add one wine-glass of brandy, and fill the glass with boiling water, grate a little nutmeg on top.

Adepts at the bar, in serving Tom and Jerry, sometimes adopt a mixture of ½ brandy, ¼ Jamaica rum, and ¼ Santa Cruz rum, instead of brandy plain. This compound is

usually mixed and kept in a bottle, and a wine-glassful is used to each tumbler of Tom and Jerry.

N. B.—A tea-spoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture

This drink is sometimes called Copenhagen, and sometimes *Jerry Thomas.*

175. White Tiger's Milk.

(From recipe in the possession of Thomas Dunn English, Esq.)

½ gill apple-jack.
½ do. peach brandy.
½ teaspoonful of aromatic tincture.*
Sweeten with white sugar to taste.
The white of an egg beaten to a stiff foam.
1 quart of pure milk.

Pour in the mixed liquors to the milk, stirring all the white till all is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "white tiger's milk;" if more is wanted, you can increase the above proportions. If you want to prepare this beverage for a party of twenty, use one gallon of milk to one pint of apple-jack, &c.

176. White Lion.

(Use small bar glass.)

1½ teaspoonful of pulverized white sugar.
½ a lime (squeeze out juice and put rind in glass).
1 wine-glass Santa Cruz rum.
½ teaspoonful of Curaçoa.
½ do. raspberry syrup.

* *Aromatic Tincture.*—Take of ginger, cinnamon, orange peel, each one ounce; valerian half an ounce, alcohol two quarts, macerate in a close vessel for fourteen days, then filter through unsized paper.

Mix well, ornament with berries in season, and cool with shaved ice.

177. Locomotive

Put two yolks of eggs into a goblet with an ounce of honey, a little essence of cloves, and a liqueur-glass of Curaçoa; add a pint of high Burgundy made hot, whisk well together, and serve hot in glasses.

178. Bishop.

(A la Prusse.)

A favorite beverage, made with claret or port. It is prepared as follows: roast four good-sized bitter oranges till they are of a pale-brown color, lay them in a tureen, and put over them half a pound of pounded loaf-sugar, and three glasses of claret; place the cover on the tureen and let it stand till the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve; then boil the remainder of the bottle of claret, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose as well as claret. "Bishop" is sometimes made with the above materials, substituting lemons instead of oranges, but this is not often done when claret is used. See recipe No 38, in "*The Manual for the Manufacture of Cordials, etc.*," at the latter part of this work.

179. Bishop.

(Another recipe.)

Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot port wine, add sugar to the taste, let the mixture simmer for half an hour.

180. Archbishop.

The same as Bishop, substituting claret for the port.

181. Cardinal.

Same as above, substituting champagne for claret.

182. Pope.

Same as above, substituting Burgundy for champagne.

183. A Bishop.

(Protestant.)

4 table-spoons of white sugar.
2 tumblers of water.
1 lemon, in slices.
1 bottle of claret.
4 table-spoons of Santa Cruz or Jamaica.
Ice.

184. Knickerbocker.

(Use small bar glass.)

½ a lime, or lemon, squeeze out the juice, and put rind and juice in the glass.
2 teaspoonfuls of raspberry syrup.
1 wine-glass Santa Cruz rum.
½ teaspoonful of Curaçoa.

Cool with shaved ice; shake up well, and ornament with berries in season. If this is not sweet enough, put in a little more raspberry syrup.

185. Rumfustian.

This is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint of gin; a bottle of sherry is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils, it is poured upon the gin and beer, and the whole drunk hot.

186. Claret Cup.

To a bottle of thin claret add half a pint of cold water, a table-spoonful of finely powdered sugar, and a teaspoonful of cinnamon, cloves, and allspice, finely powdered and mixed together. Mix all well together, then add half the thin rind of a small lemon. This is a delicious summer beverage for evening parties. See No. 191.

187. Porter Cup.

Mix in a tankard or covered jug a bottle of porter, and an equal quantity of table-ale; pour in a glass of brandy, a dessert-spoonful of syrup of ginger, add three or four lumps of sugar, and half a nutmeg grated; cover it down, and expose it to the cold for half an hour; just before sending it to table, stir in a teaspoonful of carbonate of soda. Add the fresh-cut rind of a cucumber.

188. English Curaçoa.

Cut away the peel of oranges very thin, until you have obtained half a dozen ounces of it; put these into a quart bottle, and then pour in a pint of genuine whiskey. Cork the bottle down tightly, and let the rind remain infused for ten or twelve days, giving the bottle a good shake as often as you have an opportunity for so doing; at the end of this period, take out the orange peel, and fill the bottle

with clarified syrup, shake it well with the spirit, and let it remain for three days. Pour a teacupful of the liqueur into a mortar, and beat up a drachm of powdered alum, and an equal quantity of carbonate of potash ; pour this, when well mixed, into the bottle, shake it well, and in a week you will find the Curaçoa perfectly transparent, and equal in flavor to that imported from Malines, or any other place in the universe.

189. Italian Lemonade.

Pare and press two dozen lemons ; pour the juice on the peels, and let it remain on them all night ; in the morning add two pounds of loaf-sugar, a quart of good sherry, and three quarts of boiling water. Mix well, add a quart of boiling milk, and strain it through a jelly-bag till clear.

190. Quince Liqueur.

2 quarts of quince juice.
4 do. Cognac brandy.
2½ lbs. of white sugar.
12 ounces of bitter almonds, *bruised.*
1 lb. of coriander-seeds.
36 cloves.

Grate a sufficient number of quinces to make 2 quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them in a demijohn, and shake them well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use. This is a delightful liqueur, and can be relied upon, as it is from a recipe in the possession of a lady who is famous for concocting delicious potations.

191. Claret Cup, or Mulled Claret.

(A la Lord Saltoun.)

Peel one lemon fine, add to it some white pounded sugar; pour over one glass of sherry, then add a bottle of claret (*vin ordinaire*, the best), and sugar to taste; add a sprig of verbena, one bottle of soda-water, and nutmeg, if you like it. For cup, strain and ice it well. For mull heat it and serve it hot.

192. Bottled Velvet.

(A la Sir John Bayley.)

A bottle of Moselle, half a pint of sherry, the peel of a lemon, not too much, so as to have the flavor predominate; two table-spoonfuls of sugar; add a sprig of verbena; all must be well mixed, and then strained and iced.

193. Champagne, Hock or Chablis Cup.

(A la Goodriche.)

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, with a little very thin lemon peel; let it stand a quarter of an hour; add one bottle of the above wines, and a sprig of verbena, a small glass of sherry; half a pint of water. Mix well, and let stand half an hour; strain, and ice it well.

194. Cider Nectar.

(A la Harold Littledale.)

1 quart of cider.
1 bottle of soda-water.
1 glass of sherry.
1 small glass of brandy.

Juice of half a lemon, peel of quarter of a lemon; sugar and nutmeg to taste; a sprig of verbena. Flavor it to taste with extract of pineapple. Strain, and ice it all well. This is a delicious beverage, and only requires to be tasted to be appreciated.

195. Badminton.

Peel half of a middle-sized cucumber, and put it into a silver cup, with four ounces of powdered sugar, a little nutmeg, and a bottle of claret. When the sugar is thoroughly dissolved, pour in a bottle of soda-water, and it is fit for use.

---

196. MISCELLANEOUS DRINKS.

197. Blue Blazer.

(Use two large silver-plated mugs, with handles.)

1 wine-glass of Scotch whiskey.
1 do. boiling water.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other, as represented in the cut. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

The "blue blazer" does not have a very euphonious or

BLUE BLAZER.

classic name, but it tastes better to the palate than it sounds to the ear. A beholder gazing for the first time upon an experienced artist, compounding this beverage, would naturally come to the conclusion that it was a nectar for Pluto rather than Bacchus. The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

198. "Jerry Thomas'" own Decanter Bitters.

¼ lb. of raisins.
2 ounces of cinnamon.
1 do. snake-root.

1 lemon and 1 orange cut in slices.
1 ounce of cloves.
1 do. allspice.
Fill decanter with Santa Cruz rum.
Bottle and serve out in pony glasses.
As fast as the bitters is used fill up again with rum

199. Burnt Brandy and Peach.

(Use small bar glass.)

This drink is very popular in the Southern States, where it is sometimes used as a cure for diarrhœa.

1 wine-glass of Cognac
½ table-spoon of white sugar } burnt in a saucer or plate.
2 or 3 slices of dried peaches.

Place the dried fruit in a glass and pour the liquid over them.

200. Black Stripe.

(Use small bar glass.)

1 wine-glass of Santa Cruz rum.
1 table-spoonful of molasses.

This drink can either be made in summer or winter: if in the former season, mix in 1 table-spoonful of water, and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.

201. Peach and Honey.

(Use small bar glass.)

1 table-spoonful of honey.
1 wine-glass of peach brandy.
Stir with a spoon.

202. Gin and Pine.

(Use wine-glass.)

Split a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil, take 2 ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

203. Gin and Tansy.

(Use wine-glass.)

Fill a quart decanter $\frac{1}{3}$ full of tansy, and pour in gin to fill up the balance $\frac{1}{3}$ tansy to $\frac{2}{3}$ gin. Serve to customers in a wine-glass.

204. Gin and Wormwood.

(Use small bar glass.)

Put three or four sprigs of wormwood into a quart decanter, and fill up with gin.

The above three drinks are not much used except in small country villages.

205. Scotch Whiskey Skin.

(Use small bar glass.)

1 wine-glass of Scotch whiskey.
1 piece of lemon peel.
Fill the tumbler one-half full with boiling water.

206. Columbia Skin.

(Use small bar glass.)

This is a Boston drink, and is made the same as a whiskey skin.

207. Hot Spiced Rum.

(Use small bar glass.)

1 teaspoonful of sugar.
1 wine-glass of Jamaica rum.
1 teaspoonful of mixed spices, (allspice and cloves.)
1 piece of butter as large as half of a chestnut
Fill tumbler with hot water.

208. Hot Rum.

(Use small bar glass.)

This drink is made the same as the hot spiced rum, omitting the spices, and grating a little nutmeg on top.

209. Stone Fence.

(Use large bar glass.)

1 wine-glass of whiskey (Bourbon).
2 or 3 small lumps of ice.
Fill up the glass with sweet cider.

210. Absinthe.

(Use small bar glass.)

1 wine-glass of absinthe.
Pour water, drop by drop, until the glass is full Never use a spoon.

211. Rhine Wine and Seltzer-Water.

(Use large bar glass.)

Fill large bar glass half full with Rhine wine, and fill balance with Seltzer-water. This is a German drink, and is not very likely to be called for at an American bar.

212. "Arf and Arf."

(Use large bar glass.)

In London this drink is made by mixing half porter and half ale, in America it is made by mixing half new and half old ale.

213. Brandy Straight.

(Use small bar glass.)

In serving this drink you simply put a piece of ice in a tumbler, and hand to your customer, with the bottle of brandy. This is very safe for a steady drink, but though a *straight* beverage, it is often used on a *bender*.

214. Gin Straight.

(Use small bar glass.)

Same as brandy straight, substituting gin for brandy.

215. Pony Brandy.

(Use pony-glass.)

Fill the pony-glass with (Sasarac) best brandy, and hand it to your customer.

216. Brandy and Soda.

(Sometimes called Stone Wall.)

(Use large bar glass.)

1 wine-glass of Cognac brandy.
½ glass of fine ice.
Fill up with plain soda.

217. Brandy and Gum.

(Use small bar glass.)

Same as brandy straight, with one dash of gum syrup.

218. Sherry and Egg.

(Use small bar glass.)

1 Egg.
1 wine-glass of sherry.

219. Sherry and Bitters.

1 dash of bitters.
1 wine-glass of sherry.

220. Sherry and Ice.

(Use small bar glass.)

Put two lumps of ice in a glass, and fill with wine.

221. TEMPERANCE DRINKS

222. Lemonade.*

(Use large bar glass.)

The juice of half a lemon.
1½ table-spoonful of sugar.
2 or three pieces of orange.
1 table-spoonful of raspberry or strawberry syrup.
Fill the tumbler one-half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

223. Plain Lemonade.

(From a recipe by the celebrated Soyer.)

Cut in very thin slices 3 lemons, put them in a basin, add half a pound of sugar, either white or brown; bruise all together, add a gallon of water, and stir well. It is then ready.

224. Lemonade.

(Fine for parties.)

The rind of 2 lemons.
Juice of 3 large do.
½ lb. of loaf-sugar.
1 quart of boiling water.
Rub some of the sugar, in lumps, on two of the lemons

* See recipes Nos. 255, 256, and 257 in "*The Manual for the Manufacture of Cordials, etc.,*" at the latter part of this work.

until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

225. Orangeade.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

226. Orgeat Lemonade.

(Use large bar glass.)

½ wine-glass of orgeat syrup.

The juice of half of a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, and ornament with berries in season.

227. Ginger Lemonade.

Boil twelve pounds and a half of lump-sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask, with two table-spoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

228 Soda Nectar.

(Use large tumbler.)

Juice of 1 lemon.
¾ tumblerful of water.
Powdered white sugar to taste.
½ small teaspoonful of carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

229. Drink for the Dog Days.

A bottle of soda-water poured into a large goblet, in which a lemon ice has been placed, forms a deliciously cool and refreshing drink; but should be taken with some care, and positively avoided whilst you are very hot.

230. Sherbet.

Eight ounces of carbonate of soda, six ounces of tartaric acid, two pounds of loaf-sugar (finely powdered), three drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

231. Lemonade Powders

One pound of finely-powdered loaf-sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix, and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemon-

ade be desired, one ounce of carbonate of soda must be added to the above.

232. Draught Lemonade, or Lemon Sherbet.

Four lemons sliced, four ounces of lump-sugar, one quart of boiling water. Very fine. A cheaper drink may be made thus:—One ounce of cream of tartar, one ounce of tartaric or citric acid, the juice and peel of two lemons, and half a pound, or more, of loaf-sugar. The *sweetening* must be regulated according to taste.

233. Imperial Drink for Families.

Two ounces of cream of tartar, the juice and peel of two or three lemons, and half a pound of coarse sugar. Put these into a gallon pitcher, and pour on boiling water. When cool. it will be fit for use.

234. Nectar.

One drachm of citric acid, one scruple of bicarbonate of potash, one ounce of white sugar, powdered. Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up *immediately*, and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

235. Raspberry, Strawberry, Currant, or Orange Effervescing Draughts.

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf-sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle, and keep it well corked. When required for use, fill a half-pint tum

bler three parts full of water, and add two table-spoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda, and a very delicious drink will be formed. The color may be improved by adding a very small portion of cochineal to the syrup at the time of boiling.

236. Ginger Wine.

Put twelve pounds of loaf-sugar and six ounces of powdered ginger into six gallons of water; let it boil for an hour, then beat up the whites of half a dozen eggs with a whisk, and mix them well with the liquor. When quite cold put it into a barrel, with six lemons cut into slices, and a cupful of yeast; let it work for three days, then put in the bung. In a week's time you may bottle it, and it will be ready for immediate use.

MANUAL

FOR THE

MANUFACTURE OF CORDIALS,

LIQUORS, FANCY SYRUPS, &c. &c.

AFTER THE MOST COMMON AND APPROVED METHODS NOW USED IN THE DISTILLATION OF LIQUORS AND BEVERAGES, DESIGNED FOR THE SPECIAL USE OF MANUFACTURERS, DEALERS IN WINES AND SPIRITS, GROCERS, TAVERN KEEPERS AND PRIVATE FAMILIES.

THE SAME BEING ADAPTED TO THE TRADE OF THE UNITED STATES AND THE CANADAS.

BY

PROF. CHRISTIAN SCHULTZ,

PRACTICAL CHEMIST AND DISTILLER.

CARD

CHRISTIAN SCHULTZ, author of the *Manual for the Manufacture of Cordials, Syrups, &c.*, begs to inform dealers and others, who do not desire to trouble themselves with manufacturing their Cordials, &c., that he will furnish them with the concentrated extract of any recipe in this book at a low price, for cash.

Address CHRISTIAN SCHULTZ,
Care of Dick & Fitzgerald,
18 *Ann Street, New York.*

INTRODUCTION.

TO THE READER.

The Author of the following work, in presenting it as a useful and valuable practical Manual to Manufacturers, Distillers, and Dealers in Cordials, Liquors, etc., in this country, thinks, that long experience as a practical distiller and vender of the above articles, gives him strong claims to the favorable considerations of the public at large.

A close and uniform practice of fifteen years in Switzerland, as well as in the city of New York; a thorough acquaintance with the method used in the best distilleries in Paris and Bordeaux; and manufacturing, as he has been, for many years for wholesale houses in this city, he flatters himself that in this Manual he has furnished all the facilities necessary, the recipes used, and the directions required, for the best preparations of the most celebrated Cordials, Liquors, Syrups, etc., ever yet introduced. The book contains the easiest, shortest, and the most economical manner of preparing the various articles; the style is concise and clear, so that it can be readily comprehended, and its matter, with great method and order, is alphabetically arranged under proper heads and references. Measures and weights referred to are those of the United States.

The Author, in this compendium, did not deem it neces-

sary to describe the raw materials generally used in macerating and distilling. Such a description would only unnecessarily enlarge the work, thereby increasing the price, with but little or no advantage to the reader. A well informed and practical druggist will at once be able to understand, and properly furnish, the articles contained in each recipe.

The first to be described are the "*Manufacturing Instruments*," for without these nothing can be effected. The arrangements and preparations of the articles described in this work, do not contemplate an expensive and costly apparatus, nevertheless the author recommends that the best materials and most substantial instruments should be provided, by reason of their durability, and the certainty of obtaining in its perfection a good product.

The instruments deemed indispensable in the process of distilling are as follows:—first, a furnace; second, two boilers of tinned copper; third, a copper skimmer; fourth, a few filter-bags, filtering-holders, and a percolator; fifth, tubs and pails for various uses; sixth, measures from one gallon to that of the smallest; seventh, weights and scales; eighth, areometer; ninth, funnels; tenth, alcohol lamps, with tinned dishes for different colors of bottle wax; eleventh, a cork-press and syphon; twelfth, casks, demijohns, bottles.

Those who wish to engage in this business on a large scale, would do well to purchase a brass mortar; one of iron would often change the color of the material; one of stone is required for the preparation of syrup of orgeat. Sieves must also be provided for separating the coarse powdered materials from the fine, and a large knife for cutting and preparing roots, etc., etc., for the powdered state.

Necessary Preparations.—There should always be on hand, well clarified white and brown sugar syrups, put up

in well-corked demijohns and labelled. Clean spirit, or rectified whiskey, alcohol of 95 per cent.; sugar coloring for brandies, rum, etc.; tincture of turmeric, for essence of peppermint; tincture of cochineal for red cordials. All other colors prepared when wanted. Flavoring essences can be prepared in some larger quantity when wanted, and put up in bottles, labelled for further use.

Fruit syrups, such as raspberry, strawberry, etc., are prepared in summer; others, such as orgeat, gum, sarsaparilla, etc., at any season.

In preparing the following work, the author has had in view brevity and utility. He believes that such a Manual is much wanted in the business of distillation, and has spared no pains, which thorough experience and a practical knowledge of the subject could bring to his aid. It contains four hundred improved recipes of the various preparations now known, and each one can be readily referred to from the excellent alphabetical arrangements adopted.

To the liberal patronage and favorable consideration of his friends and the public at large, he most respectfully submits the result of his labors.

NEW YORK, *January* 2, 1862.

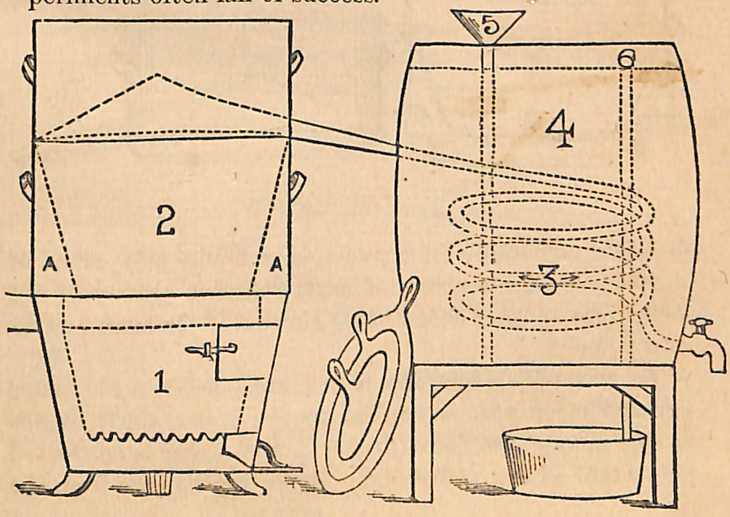
DESCRIPTION OF THE APPARATUS

USED FOR MANUFACTURING

LIQUORS, CORDIALS, SYRUPS, &c., &c.,

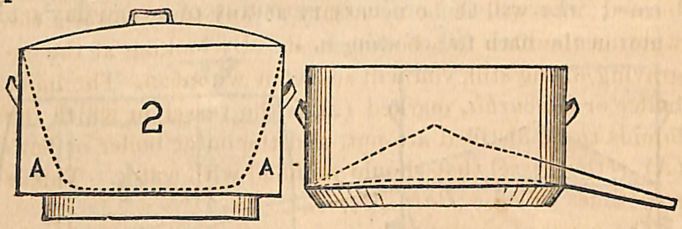
Together with some ideas on Distillation, Filtration and Clarification.

THE first and most important is the furnace: temporary accommodations, under the name of furnaces, only prolong the operations of the distiller, and render his products very often imperfect. With a good fire, and *proper apparatus*, work can be accomplished with readiness and comparative ease; whereas, the ordinary measures of every day's experiments often fail of success.



The portable furnace (1) is most excellent for boilers of from 5 to 10 gallons, and may be used as a heating or cooking stove for families, as well as for the purposes of distillation. Coal can be filled in without moving the boiler, it having a good draught of air, and being laid out with fire-bricks, with a fall-grate for extinguishing the coal after using. The above can be obtained, ready-made, of J. Murphy, at No. 256 Water street, complete for $5.

The *concurbit*, or boiler (2), belonging to the furnace, contains 10 gallons of liquid, and is formed of tinned copper—the smaller part of the bottom standing on the fire-bricks, while the upper bottom covers the top of the furnace. This construction enables the first heat of the coal to give its whole strength on the under bottom, and rising up by the door, continues around the boiler, between the top and the brick-work, and in the stove-pipe. By this process, time and coal are both saved.



2. Distillation

Consists essentially in converting a liquid into vapor in a close vessel, by means of heat, and then conveying the vapor into another cool vessel, where it is condensed again into a liquid.

To accomplish this, the liquids are placed in the boiler (2), and when heat is applied to the boiler, spirit begins to rise in vapor at 176° (degrees), and water is converted into vapor at 212° (degrees). These vapors pass from the

boiler through the tube into the *worm* (3), and in passing through the worm, become condensed by the cold. The refrigerator, or worm-tub (4), must be kept full, by a constant stream of cold water, or else the water at the bottom will be cold, while that of the surface will be very hot. The cold water is supplied at 5, and escapes at 6.

With respect to the practical part of distilling, we shall observe that *the heat should, in all cases, be as gentle and uniform as possible.* Accidents may be effectually prevented by distilling spirits in a water bath, which, if sufficiently large, will perform the operation with all the dispatch requisite for the most extensive business. The vessel in which the distillation is effected ought to be immersed in another filled with water up to the neck. The process will thus be managed as expeditiously as if the vessel were placed over an open fire, and without the apprehension of being disappointed by having your spirits burned; nor will it be necessary at any time to raise the water in the bath to a boiling heat. By looking at the engraving of the still, you will see what we mean. The inner boiler or *concurbit*, marked (2), is the vessel in which the liquids to be distilled are put, and the outer boiler or bath (A) is the vessel that should be filled with water. This is sometimes called a *Bain Marie.*

The cover of the inner boiler must be well luted, that is, closed completely, to prevent evaporation. Take a lute, made of equal proportions of flour, whitening and salt, mixed together with the blade of a knife, and diluted with water; spread this on a piece of rag, and close all the crevices.

The object of distillation is to separate one substance from others with which it may be mixed. For example, in recipe No. 1, for making *aqua de paradiso*, or *paradise water*, 7 pints of alcohol, 95 per cent., and 20 pints of

water, are distilled with a quantity of cocoa and spice. Now, as the alcohol distils at 176°, and water at 212°, it is perfectly apparent that the 7 pints of alcohol will all distil from off the water, and become impregnated with the flavor and taste of the cocoa and spices before the water begins to distil.

The greater the surface exposed, and the less the height the vapors have to ascend, the more rapidly does the distillation proceed; and so well are these principles understood by the Scotch distillers, that they do not take more than three minutes to discharge a still containing fifty gallons of fluid. The body of the still or boiler should never be filled above one-half, sometimes not above one-fourth, to prevent the possibility of boiling or spirting over.

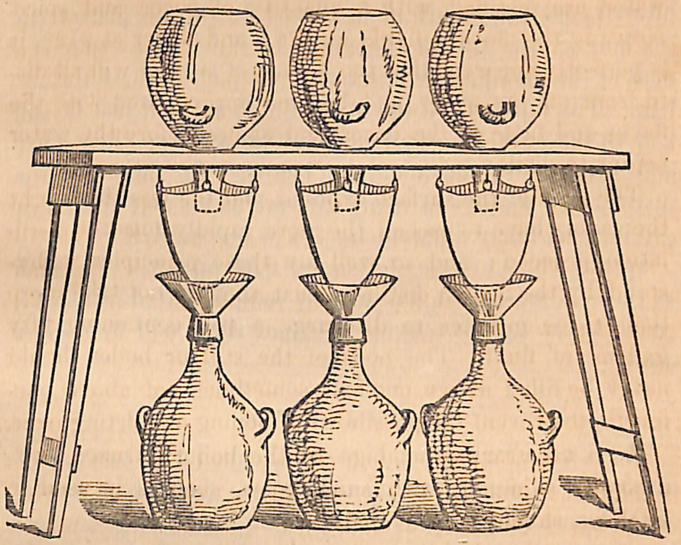
As a necessary appendage to the boiler, furnace, &c., a copper skimmer, with small holes, such as is used in kitchens, should be provided.

3. On Filtration.

The filtering Apparatus consists of a long, high, narrow, but strong table, in the middle of which are cut out round holes of 4 inches diameter, 2 feet distant from each other.

On the under part of the table around the holes are placed 4 hooks equidistant from each other, for hanging up the filtering-bags:

For filtering-bags, cut a yard of Canton flannel in three square pieces as exact as you can; double one of the square pieces, sew it on one side and let the other remain open, so that you form a triangle; the soft or cotton substance of the bag must form the inner side, with brass rings to hang the bag to the table sewed on. For every hole in the table there should be a correspondent filtering-bag hung up. In connection with this process there must



be provided as many pails as there are filterers in use; for each pail there must be apportioned half of a sheet of blotting paper, prepared as follows: rub each piece of paper in your hands until it becomes smooth and pliant, as near to cloth as possible; then place it in the pail with a little water, constantly beating it and rubbing it together with the hands until it comes to the consistency of a soft or pulpy matter; afterward more water should be added, continuing the process of beating up the pulpy substance similar to the usual mode of beating up eggs; the pail must then be filled, and the contents thrown into the filterer. When the water has run through, fill up again so as to keep the filterer full, and when the water runs *clear* let the whole of the water pass through, and the bag is prepared to filter. Place a five-gallon demijohn under the filterer, with funnel, fill another demijohn with the liquor to be

filtered; let the mouth of it, turned down, be placed (in the hole on the top of the table) in the bag, so that the neck of the demijohn will descend one inch in the filtering-bag. The liquor from the upper demijohn will just fill the bag to the neck, the product of which will run clear, pure and bright into the demijohn below. In this way the distiller can employ as many filterers as he may desire, or produce as many different liquors as are wanted.

Spirits which are *largely loaded with essential oils*, such as those of anise-seed, &c., usually require the addition of *a spoonful* or *two* of magnesia before they will flow quite clear.

4. To Displace.

The kind of filtration commonly called the *process of displacement*, for extracting the essence from roots, herbs, seeds, barks, &c., is to be effected in the following manner: It is first necessary that the articles to be acted upon should be ground in a drug-mill to the condition of a coarse powder; then weigh each powder by itself, and mix them together in the proportions demanded by the recipe, and moisten the mass thoroughly with alcohol, allowing it to *macerate** for twelve hours in a vessel well covered. Next you require a hollow instrument of cylindrical form, having one end shaped like a funnel, so that it can be inserted in the neck of a demijohn, and having inside, near the lower end, a partition pierced with numerous small holes, like the strainer of a French coffee-pot; in the absence of such a partition, soft cotton, or any insoluble substance, may be substituted, and being placed in the inside at the lower end

* 5. *Maceration* is simply the immersing of certain substances in spirits or any other liquid, for a given length of time. By this process the strength and flavor are taken from the roots, seeds, &c., and imparted to the liquid. To macerate, the liquid should be at blood-heat.

of the instrument, will answer as well as the strainer. This instrument is called a percolator. Having let the ingredients be acted upon, macerate for the time we have named—introduce them into the percolator, and slightly press them upon the partition. Any portion of the liquid used in the maceration, not absorbed by the powder, should be poured upon the mass in the instrument, and allowed to percolate. You must now gradually pour into the percolator sufficient of the alcohol, or other liquid to be filtered, to drive before it, or *displace*, the liquid contained in the mass; the portion introduced must in like manner be *displaced* by another portion; and so on, till you obtain the required quantity of filtered liquor. This extract is called tincture. In case the liquor which first passes through, should be thick and turbid, you must again introduce it into the instrument, and be very careful not to have the powder too coarse or loosely pressed, or it will permit the liquid to pass too quickly, and on the other hand it should not be too fine and compact, or it may offer an unnecessary resistance. Should the liquor flow too rapidly, you must return it to the instrument, and close it beneath for a time, and thus permit the finer parts of the powder to subside, and cause a slower percolation. If you have sufficient time, you can avoid the trouble of going through the process of displacement, by simply macerating the articles for two weeks, being careful to stir them up thoroughly once in every 24 hours.

6. On Clarification.

On the whole, *clarification* is preferable for syrups to filtration. They need only be beaten up while *cold* with a *little white of egg*, and then heated; a scum rises which must be removed as soon as it becomes consistent, and the

skimming continued until the liquor becomes clear. Any floating portions of scum that may have escaped notice, are easily removed by running the syrup through a *coarse* flannel strainer whilst *hot*.

7. To Clarify Loaf-Sugar and make Syrup.

Take a copper pan, and put into it your sugar, broken in small pieces. The pan should be sufficiently large to allow the scum to rise a little without boiling over. One pint of water to every two pounds of sugar may be added. Beat up the whites of two eggs (if you are clarifying about ten pounds of sugar, or mix in this proportion), until it is very frothy, and then mix in with the rest. Now place the pan on the fire, and have ready some cold water. When the mixture begins to boil and rise to the top of the pan, throw in a little of the water to prevent the sugar running over.

You must let the sugar rise *three times* before commencing to skim it, each time cooling the mixture by the cold water just spoken of. The *fourth time* the sugar rises, skim it completely, and drop the cold water gently in as occasion may require, continuing to take the scum* off (which is rather white), until no more comes upon the surface. The sugar must now be strained through a fine sieve—one made of cloth, or a flannel bag will do.

In order to make clarified sugar extra white, you must be careful to get the very best loaf-sugar. Break it up, as in the previous case, and add water in about the same proportion, viz., a pint to every two pounds, or two pounds and a half. Beat up well a couple of eggs (supposing ten pounds of sugar are being clarified) and add some *ivory*

* The scum need not be thrown away after a quantity is collected it can be clarified.

black, about a pound; see that the ivory-black is thoroughly mixed into the water. The mixture should now be made as hot as possible, but without being allowed to boil. If symptoms of boiling and rising appear, instantly add a drop of cold water. Having thoroughly melted the mixture, strain as before through a fine cloth, or flannel strainer. The syrup need not be heated any more, but it will have to be strained three or four times, until it is extra fine and clear.

8. On Clarifying Brown or Moist Sugar.

Here, again, take care the pan is large enough to allow the syrup to rise without immediately boiling over. Brown sugar does not require so much water as loaf. A quart will be sufficient for five or six pounds of moist sugar. Thoroughly beat up one egg (the yolk had better be omitted, as it will only rise with the scum, and be skimmed off), and, as must be observed in the case of loaf-sugar, mix the egg in with the water before pouring it on the sugar. Now, get about one pound of charcoal (that made out of hedge wood, or small branches, is the best); beat it very fine, and stir it into the sugar. As it boils, skim it, as in the previous case, and add cold water to prevent it running over. Now commence straining it through a pocket-shaped strainer of cloth. First of all it is quite black, but the straining must be proceeded with until the mixture is quite clear. If you pour some of the syrup into a glass, you will soon see if it is perfectly clear and fine, if it is not, you must keep on straining.

9. On the Degrees for Boiling Sugar.

You should have a perfect knowledge of the degrees of boiling sugar after it has been clarified. There are nine

essential points, or degrees, in boiling sugar. They are called SMALL THREAD, LARGE THREAD, LITTLE PEARL, LARGE PEARL, THE BLOW, THE FEATHER, THE BALL, THE CRACK, THE CARAMEL.

10. The Small Thread.

The sugar being clarified, put it on the fire, and after boiling a few moments, gently dip the top of your forefinger into the syrup, and apply it to your thumb, when, on separating them immediately, the sugar forms a fine thread, which will break at a *short distance*, and remain as a drop on the finger and thumb. This is termed the "Small Thread."

11. The Large Thread.

Boil a little longer, and again dip the forefinger into the syrup, and apply it to the ball of the thumb. This time a *somewhat longer string* will be drawn. This is termed the "Large Thread."

12. The Little Pearl.

This is when you separate the thumb and finger, and the fine thread reaches, without breaking, from one to the other.

13. The Large Pearl.

When the finger and thumb are spread as far as possible, without the thread being broken, it is termed the "Large Pearl." Another sign, also, is sometimes shown, by the boiling syrup exhibiting bubbles on the surface. But this should be considered more as a hint than as a rule for guidance.

14. The Blow.

Continue boiling the syrup. Take your skimmer and dip it into the sugar, then shake it over the pan, hold it before you, and blow through the holes. If you perceive small bubbles, or little sparkling bladders, on the other side of the skimmer, these are signs that you have produced what is called the "Blow."

15. The Feather.

When you have boiled the mixture a little more, and again dipped the skimmer into it, and after shaking it, find, upon blowing through the holes, that bubbles are produced in much greater quantities, then you may be sure the "Feather" has been made. Another sign, after dipping the skimmer, is to shake it extra hard, in order to get off the sugar; if it has acquired this degree, you will see the melted sugar hanging from the skimmer like silk or flying flax; whence it is termed by the French *à la grande plume.*

16. The Ball.

To know when the "Ball" has been acquired, you must first dip the forefinger into a basin of cold water; now apply your finger to the syrup, taking up a little on the tip; then quickly dip it into the water again. If upon rolling the sugar with the thumb, you can make it into a small ball, you may be sure that what is termed the "Small Ball" has been produced. When you can make a *larger and harder* ball, which you could not bite without its adhering unpleasantly to the teeth, you may be satisfied that it is the "Large Ball."

17. The Crack.

Boil the syrup a very little more, dip the finger into the sugar, and if, upon taking it out, the sugar adhering to the finger breaks with a slight noise, and will not stick to the teeth when bitten, the "Crack" has been produced. Now boil the syrup up again, dip the finger into the cold water, then into the syrup, and as quickly into the water again. If the sugar breaks short and brittle upon doing this, it is the "Great Crack."

You cannot be too careful when the boiling syrup is at this degree, because it rapidly passes to what is termed the "Caramel." Be quick and cautious, as an additional stir of the fire, or one minute's delay, may cause the syrup to be scorched beyond cure.

18. The Caramel.

When the sugar has been boiled to the "Crack," as just stated, it quickly changes to the next degree. The syrup rapidly loses its whiteness, and begins to be slightly colored. You must now add to the syrup a few drops of lemon acid or juice, to *prevent its graining*. A little vinegar or a few drops of pyroligneous acid, will produce the desired effect.

Dropping the acid in is termed *greasing it*. Having given the syrup another slight boil, so as to assume a yellow color, take the pan from the fire and place it in a dish of cold water, two or three inches deep. This will prevent burning; a circumstance most to be feared in this process.

Unless care be used, it would soon turn from yellow to brown, and then to black. Especially be careful not to use too much acid or lemon-juice, for this will spoil the syrup, and probably produce the very graining you are trying to avoid. A small piece of butter put into the pan will pre-

vent the syrup from rising over the sides, and will grease or smooth it, and thus act like the acid in keeping it from graining. A little cream of tartar also on the point of a knife, will prevent it from candying. All this time a good red fire (not a blaze) should be kept up underneath. A small piece of wet rag or flannel will keep the top edges of the pan from crusting with sugar, which might soon cake up and burn.

When boiling sugar, it is a good plan to keep the top somewhat covered after it has begun to boil, and before the syrup has been boiled to the "Crack." The steam by this plan is kept within; the sides are moistened, and no crust is formed.*

With regard to the ninth degree of boiling sugar, the "Caramel," the name is derived from a Count Albufage Caramel, of Nismes, who discovered this stage of boiling.

19. Measures of the United States. (Distilled Water.)

1 gallon = 8 pounds = 2 halves.
½ do. = 4 do. = 2 quarts.
1 quart = 2 do. = 2 pints.
1 pint = 1 do. = 4 gills.
½ pint = ½ do. = 2 gills.

A large and a small pair of scales must be provided; the large for weighing sugar, &c., the smaller for drugs, &c., &c.

* If at any time you boil the syrup a little too much, or produce a degree beyond what you wish for, pour in a little water and boil it up again. Sugar that has been boiling too often loses many of its good qualities. Some sugars are not well adapted for boiling to the degrees, and no rules laid down would enable the practitioner to know when the "Crack" is near. Great care must, therefore, be used; and nothing but practice will enable you to be uniformly successful. It is an old axiom with confectioners and dealers in syrup, that "there are twenty ways to *grease* syrup, but none to make it *grain* when it is greasy."

20. The Weights are as follows

1 pound = 16 ounces.
½ do. = 8 do.
¼ do. = 4 do.
1 ounce = 8 drachms.
1 drachm = 60 grains.

All other articles and utensils, such as mortars, mills funnels, demijohns, casks, bottles, labels, pumps, areometers, bung-hammers, bung-bores, boxes, cases, hammer and nails, and syphon, must be supplied, as necessary to the operations of distilling and preparing liquors, syrups, cordials, &c., &c.

RECIPES FOR TEN GALLONS EACH.

FOR THE INDEX SEE PAGE 235.

---

21. Aqua del Paradiso. (Water of Paradise.)

40½ ounces of roast and ground cocoa.
6⅔ do. ground cardamom seeds.
6⅔ do. ground Ceylon cinnamon.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95 per cent., then add slowly 53 pints of fine white simple syrup. (See *Simple or Plain Syrup*, No. 7.)

Filter it if necessary. Color white.

22. Aqua Divina. (Divine Water.)

6⅔ ounces of ground Ceylon cinnamon.
6⅔ do. gum myrrh.
26⅔ do. roasted cacao carac.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol 95 per cent., then add slowly 53 pints of fine white plain syrup. (See *Plain Syrup*, No. 7.)

Filter if necessary. Color white.

23. Aqua Persicana. (Persicot Water.)

6⅔ ounces of ground common cinnamon.
6¾ pounds of ground peach-kernels.
7 pints of alcohol.
20 pints of water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95 per cent., and 14 drops of otto of roses, then add slowly 53 pints of fine white plain syrup. (See *Plain Syrup*, No. 7.)

Filter if necessary. Color white.

24. Aqua Romana. (Water of Rome.)

6⅔ ounces of ground Ceylon cinnamon.
6⅔ do. do. aromatic calamus-root.
3¾ do. do. nutmegs.
7 pints of alcohol.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95 per cent., then add slowly 53 pints of fine white plain sugar syrup. (See *Plain Syrup*, No. 7.)

Filter if necessary. Color, white.

25. Ale, Table.

2 gallons of ground malt.
6 do. water, at 142° (degrees) heat.

Well stirred together; and let it stand for 1½ hour, draw off the liquid as much as possible; repeat the same operation with 3 gallons more of the same warm water, and the same standing. Draw off the liquor again, and repeat the third time with 3 gallons more, as before; mix the liquors together, boil them with two ounces of hops.

Clarify the whole with the white of an egg, filter while hot; cool it as quickly as possible, stir in ½ lb. of yeast, and let it ferment.

26. Ale, White Devonshire.

2 gallons of ground malt (barley).
½ lb. of hops.
2 lbs. of Grout's extract.
¾ lb. of yeast.
12 gallons of water, at 142° (degrees) heat.
Manipulation as for table ale.

Grout's extract is made by mixing the malt (ground) with 2 lbs. of water, filling in a bottle covered, and letting it stand in a warm place until the fermentation has evaporated. The mixture to be of the consistence of an extract. After the fermentation is complete, and the ale settled, it is to be put in bottles and tied up.

27. Alkermes de Florence.

3⅜ drachms of essence of vanilla.
23 drops of otto of roses.

Dissolved in 27 pints of alcohol, 95 per cent.; then boil for five minutes 13½ lbs. of figs, cut fine, in 53 pints of fine plain white syrup (see No. 7), and add the syrup to the alcohol.

Filter. Color rose with cochineal. (See No. 93.)

28. Amour Sans Fin. (Love without end.)

36 drops of otto of roses.
81 do. oil of Neroly.
108 do. oil of cloves.

Dissolved in 27 pints of alcohol, 95 per cent.; add slowly 53 pints of fine plain white syrup. (See No. 7.)

Filter. Color rose with cochineal. (See No. 93.)

29. Angelica Brandy.

4 ounces of pimpinella root.
12 do. angelica do.
2 do. lavender flowers.

Ground and made a tincture, with one quart of alcohol, 95 per cent.; add the tincture to 4 gallons of the alcohol, and 6 gallons of water.

Filter. Color pale brown with sugar-color. (See No. 88.)

30. Anise-seed Brandy.

2½ drachms of oil of anise-seed.
½ do. do. star anise-seed.

Dissolved in 4¼ gallons of alcohol, 95 per cent.; then add ¾ of a gallon of fine white plain syrup (see No. 7), mixed with 5 gallons of water.

Filter. Color white.

31. Anise-seed Cordial.

3 drachms of oil of anise-seed.

Dissolved in 2¾ gallons of alcohol, 95 per cent.; then add 2½ gallons of fine white syrup (see No. 7), mixed with 4¾ gallons of water.

Filter. Color white.

32. Anisette de Bordeaux.

2½ lbs. of ground anise-seed.
2¼ ounces of ground coriander-seed.
7 do. do. Ceylon cinnamon.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95

per cent.; then add slowly 53 pints of fine white plain syrup. (See No. 7.)

Filter, if necessary. Color white.

33. Anisette d'Hollande.

54 ounces of ground anise-seed.
27 do. do. star anise-seed.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 26 pints of alcohol, 95 per cent.; then add slowly 47 pints of fine white plain syrup. (See No. 7.)

Filter. Color white.

34. Anisette de Martinique.

54 ounces of ground anise-seed.
13½ do. do. star anise-seed.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95 per cent; then add slowly 53 pints of fine white plain syrup. (See No. 7.)

Filter, if necessary. Color white.

35. Anisette Fausse. (Imitation)

26½ ounces of ground anise-seed.
17½ do. do. star anise-seed.
4½ do. do. coriander-seed.
4½ ounces of ground fennel-seed.
47½ pints of alcohol 95 per cent.
27 do. water.

Distil the 47½ pints of alcohol from off the water, and mix the 47½ pints flavored alcohol with 32½ pints of fine white plain syrup. (See No. 7.)

Filter if necessary. Color white.

36. Arrack.

21⅓ pints of fine Batavia arrack.
58⅔ do. pure 4th proof rice spirit.
½ ounce oil of cocoa nuts.
Filter. Color white.

37. Beaume Humain. (Balsam of Man.)

23 drops of oil of roses.
54 do. do. cinnamon.
162 do. do. cedrat.
54 do. do. mace.
Dissolved in 27 pints of alcohol, 95 per cent., then add 53 pints of fine white plain syrup. (See No. 7.)
Filter. Color white.

38. Bishop.

100 grains of ground nutmegs.
60 do. do. white pepper.
1¼ ounce of cardamom seed.
1½ do. mace.
20 pints of syrup (plain white, see No. 7).
60 do. claret wine.
Mixed and boiled together for 1 minute. Filtered.

39. Bishop Extract.

10⅛ lbs. of ground orange peel.
2½ do. cinnamon.
2½ do. cardamom.
10 gallons of alcohol, 95 per cent.

Macerate for 14 days (see No. 5); press, filter, color red with cochineal. (See No. 93.)

40. Bitters, Aromatic.

2¾ lbs. of ground dried small orange apples.
¼ lb. do. orange peel.
2 ounces do. calamus root.
2 do. do. pimpinella root.
1 do. do. cut hops.

Macerate for 14 days with 10 gallons of spirit at 45 per cent. (see No. 5); press out the dregs, add 2½ pints of brown sugar syrup. (See *Brown Syrup*, No. 8.)

Filter. Color dark brown with coloring. (See No. 88.)

41. Bitter Danziger Drops. (See No. 144.)

2 ounces of ground centaurium.
3 do. do. angelica root.
3½ drachms of aloes.
1 ounce of myrrh.
2 do. cassia flowers.
2½ do. ginger.
1½ do. nutmegs.
2 do. galanga root.
¾ do. gentian do.
1½ do. wormwood.
¾ do. agaric, all coarse powdered.

Macerate for 14 days with 10 gallons of spirit at 45 per cent. proof (see No. 5); press out the dregs, filter, color dark brown with coloring. (See No. 88.)

42. Bitters, English.

¾ lb. of lemon peels.
6½ ounces of orange peels.
6¼ do. small orange apples.

1½ ounce of calamus root.
1½ do. angelica root.
1½ do. galanga root.
¾ do. quassia wood.
2¼ do. gentian root.
3 drachms of nutmegs.
3 do. cloves.

Ground to coarse powder; macerate with 4½ gallons of alcohol, 95 per cent., for two weeks, or displace (see Nos. 4 and 5); add 4¼ lbs. of brown sugar, boiled, and clarified with 5½ gallons of pure water (see No. 6); color it with 7½ ounces of sugar coloring, dark brown. (See No. 88.) Filter.

43. Bitters, Essence.

1⅞ lb. of orange peel.
1⅞ lb. of orange apples.
1⅞ lb. of gentian root.
1⅞ lb. of lemon peel.

Ground to coarse powder; macerate or displace with 7⅜ gallons of alcohol, 95 per cent., mixed with 2⅝ gallons of water. Filter. (See Nos. 3, 4 and 5.)

44. Bitters, Hamburg.

2 ounces of agaric.
5 do. cinnamon.
4 do. cassia buds.
½ do. grains of paradise.
3 do. quassia wood.
¾ do. cardamom seed.
3 do. gentian root.
3 do. orange apples, dried.
1½ do. orange peel.

Ground to coarse powder; macerate with 4¼ gallons of

alcohol, 95 per cent. (see No. 5), mixed with $5\frac{3}{4}$ gallons of water; add $2\frac{3}{4}$ ounces of acetic æther.

Color brown. (See No. 88.)

45. Bitters, Orange.

6 lbs. of orange peel, macerate them for 24 hours with 1 gallon of water, cut the yellow part of the peel from off the white, and chop it fine; macerate with $4\frac{3}{4}$ gallons of alcohol, 95 per cent. for two weeks, or displace (see Nos. 4 and 5); then add a syrup made of $4\frac{1}{4}$ gallons of water and 16 lbs. of sugar.

Filter. (See No. 3.)

46. Bitters, Spanish.

5	ounces of	polypody.
6	do.	calamus-root.
8	do.	orris root.
$2\frac{1}{2}$	do.	coriander-seed.
1	do.	centaurium.
3	do.	orange peel.
2	do.	German camomile flower.

Ground to coarse powder; macerate with $4\frac{3}{4}$ gallons of alcohol, 95 per cent. (see No. 5); then add $5\frac{1}{4}$ gallons of water, and $1\frac{1}{2}$ ounce of sugar.

Filter. Color brown. (See No. 88.)

47. Bitters, Stomach.

$\frac{1}{2}$	lb. of	cardamom seed.
$\frac{1}{8}$	do.	nutmegs.
$\frac{1}{4}$	do.	grains of Paradise.
$\frac{1}{2}$	do.	cinnamon.
$\frac{1}{4}$	do.	cloves.
$\frac{1}{4}$	do.	ginger.

¼ lb. of galanga.
¼ do. orange peel.
⅛ do. lemon peel.

Ground to coarse powder; macerate with 4¾ gallons of alcohol, 95 per cent. (see No. 5); then add a syrup made of 4½ gallons of water, and 12 lbs. of sugar. (See No. 7.)

Filter. (See No. 3.)

48. Bitters, Stoughton.

8 lbs. of gentian root.
6 do. orange peel.
1½ do. snake root (Virginia).
½ do. American saffron.
½ do. red saunders wood.

Ground to coarse powder; displace with 10 gallons of 4th proof spirit. (See No. 4.)

49. Brandy, Angelica.

1½ lb. of angelica root.
2¼ ounces of cinnamon.
1⅓ do. lavender flowers.
1½ do. liquorice-root.

Ground to coarse powder; then add to 10 gallons of proof spirit and 6 lbs. of rectifier's charcoal. Distil over to 50 per cent.; then mix 3 pints of white plain syrup (see No. 7), and so much of water as to get 10 gallons in the whole.

50. Brandy, Anise-seed.

3 lbs. of anise-seed.
2 ozs. of caraway seed.
3 ozs. of orris-root.

Ground to a coarse powder; then add to 10 gallons of

proof spirit and 6 lbs. of rectifier's charcoal. Distil over to 50 per cent.; then mix 3 pints of white plain syrup (see No. 7), and as much water as to get 10 gallons.

51. Brandy, Blackberry.

½ ounce of cinnamon.
¼ do. cloves.
¼ do. mace.
⅛ do. cardamom.

Ground to a coarse powder; add to 16 lbs. of black berries, mashed, and 5 gallons of alcohol, 95 per cent. Macerate for two weeks (see No. 5); press it; then add 10 lbs. of sugar, dissolved in 3⅜ gallons of water. Filter (see No. 3).

52. Brandy, British.

1 ounce of catechu.
½ drachm of vanilla, finely powdered.

Add 1 gallon of fine good Cognac and 9 gallons of pure proof spirit. Color pale or dark (see No. 88.)

53. Brandy, Calamus.

½ drachm of oil of lemon.
½ ounce of oil of calamus.
5 drops of oil of coriander.

Dissolve in 4¾ gallons of alcohol, 95 per cent.; then add 5 gallons of water, and ¼ gallon white plain syrup (see No. 7). Flesh-color with tincture of saffron and cochineal (see Nos. 91 and 93).

54. Brandy, Carminative.

1½ drachms of oil of calamus.
16 drops of oil of anise-seed.
32 do. do. orange.

16 drops of oil of coriander.
16 do. do. lemon balm.

Dissolve in 4¾ gallons of alcohol, 95 per cent.; then add 5 gallons of water and ¼ gallon white plain syrup (see No. 7). Color yellow (see No. 91).

55. Brandy, Caraway.

½ ounce of oil of caraway-seed.
30 drops of oil of anise-seed.
5 drops of oil of coriander-seed.

Dissolved in 4¾ gallons of alcohol, 95 per cent.; then add 5 gallons of water and ¼ gallon of white plain syrup (see No. 7).

56. Brandy, Cherry.

16 lbs. of black cherries, mashed with the stones.
5 gallons of alcohol, 95 per cent.

Macerate for two weeks (see No. 5); press it; then add 10 lbs. of sugar, dissolved in 3⅜ gallons of water. Filter (see No. 3).

57. Brandy, Cinnamon.

½ ounce of oil of cinnamon.
32 drops of oil of cassia-buds.
32 do. oil of cloves.

Dissolve in 4¾ gallons of alcohol, 95 per cent.; then add 4¾ gallons of water and ½ gallon of white plain syrup (see No. 7). Color brown (see No. 88).

58. Brandy, Cloves.

4½ drachms of oil of cloves.
½ drachm of oil of cinnamon.

Dissolve in 4¾ gallons of alcohol, 95 per cent.; then add 4¾ gallons of water and ½ gallon of white plain syrup (see No. 7). Color dark-brown (see No. 88).

59. Brandy, Domestic

50 drops of oil of Cognac.

3 drachms of orris-root powder.

1 drachm of finely-cut vanilla.

Macerate in 4 ounces of alcohol, 95 per cent., in a warm place, for 24 hours (see No. 5); filter, and then add to it 9¾ gallons of fourth-proof spirit (purest quality), and 1½ pints of white plain syrup (see No. 7). Color pale or dark with coloring (see No. 88).

60. Brandy, French.

1 gallon of genuine Otard brandy.

8⅞ gallons of fourth-proof spirit (pure).

⅛ gallon of pure white plain syrup (see No. 7). Color dark or pale with coloring (see No. 88).

61. Brandy, Ginger.

½ lb. of white ginger, cut and washed.

7½ lbs. of sugar, boiled for ten minutes with 3 gallons of water; strain; then add 7 gallons of fourth-proof spirit. Color pale yellow (see No. 91).

62. Brandy, Grunewald.

¼ lb. of orange peel.

¼ lb. of centaurium.

1 oz. of ginger.

1⅓ oz. of calamus-root.

1⅓ do. blessed thistle.

1 oz. of wormwood.

⅔ do. trefolii.

1⅓ drachm of oil of cloves.

1⅓ do. oil of cinnamon.

⅔ do. oil of peppermint.

4¾ gallons of alcohol, 95 per cent.

Macerate for 24 hours (see No. 5); then add to the strained and filtered tincture a syrup made of ¾ gallon of white plain syrup (see No. 7), dissolved in 4½ gallons of water. Color brown. (See No. 88.)

63. Brandy, Imperial Peach.

4½ ozs. of powdered bitter almonds.
3¾ gallons of alcohol, 95 per cent.
5¼ gallons water.

Mix together, and macerate for 24 hours (see No. 5); then add a strained syrup, made of 3¾ lbs. of sugar; 1 pint of peach jelly; 2¼ ozs. preserved ginger; 1 lemon, cut in slices; 1 drachm of grated nutmegs; 1 drachm of allspice, in powder, and 5 pints of water, boiled for two minutes. Mix the whole, and filter.

64. Brandy, Juniper.

9 drachms of best oil of juniper, dissolved in
4¾ gallons of alcohol, 95 per cent.; then add 6 lbs. of sugar, dissolved in 4⅞ gallons of water. Filter.

65. Brandy, Mint.

½ ounce of oil of spearmint.
30 drops of oil of peppermint.
3 drops of oil of bergamot.

Dissolve in 4¾ gallons of alcohol 95 per cent., then add 3 lbs. of sugar dissolved in 5⅓ gallons of water.

Color green with indigo and saffron tincture. (See No. 90.)

66. Brandy, Orange

4½ drachms of oil of orange.
3 drops of oil of neroly.

Dissolve in 4¾ gallons of alcohol 95 per cent., then add 2½ lbs. of sugar dissolved in 5⅛ gallons of water.

Filter. (See No. 3.)

67. Brandy, Peach.

18 lbs. of peaches mashed with the stones, macerate them for 24 hours with 4¾ gallons of alcohol, 95 per cent. (see No. 5), and 4 gallons of water.

Strain, press, and filter; add 5 pints of white plain syrup. (See No. 7.)

Color dark yellow with coloring. (See No. 88.)

68. Brandy, Peppermint.

½ ounce of oil of peppermint (English).

Dissolve in 4¾ gallons of alcohol, 95 per cent., then add 4¾ lbs. of sugar dissolved in 5 gallons of water.

Filter. (See No. 3.)

69. Brandy, Raspberry.

4 gallons of raspberry juice, 4¾ gallons of alcohol, 95 per cent., macerate for 2 days (see No. 5), then add 1¼ gallon of white plain syrup (see No. 7). Filter.

70. Brandy, Spice.

2½	ounces of	cinnamon.
¾	do.	cloves.
¾	do.	cardamom.
1	do.	galanga root.
1	do.	ginger.

Ground to a coarse powder; macerate it for a week with 10 gallons of good French brandy. (See No. 5). Filter.

71. Brandy, Stomach. (Green.)

¼ lb. of cubebs.
2½ ounces of centaurium.
1¼ do. trefolii.
2 do. cassia buds.

Ground to coarse powder; macerate for one week in 4¾ gallons of alcohol, 95 per cent. (See No. 5.) Filter, then add

½ drachm of oil of rosemary.
½ do. oil of sage.
½ do. oil of camomile.
½ do. oil of peppermint.
½ do. oil of spearmint.
½ do. oil of lavender.
¼ do. oil of caraway.
¼ do. oil of origanum.
¼ do. oil of lemon.
¼ do. oil of coriander-seed.
¼ do. oil of anise-seed.
⅜ do. oil of fennel-seed.

After being dissolved, add 4 lbs. of sugar dissolved in 5 gallons of water. Color green with tincture of indigo and saffron. (See No. 90.)

72. Brandy, Stomach. (White.)

¼ drachm of oil of anise-seed.
½ do. oil of coriander seed.
½ do. oil of spearmint.
1 do. oil of orange.
¼ do. oil of cloves.
¼ do. oil of cinnamon.
2 do. oil of calamus.

Dissolve in 4¾ gallons of alcohol, 95 per cent.; mixed with 4 lbs. of sugar, dissolved in 5 gallons of water. Filter. (See No. 3.)

73. Brandy, Strawberry.

4 gallons of strawberry juice.

4¾ gallon of alcohol, 95 per cent. Macerate for 2 days (see No. 5), then add 1¼ gallons of plain white syrup (See No. 7.) Filter. (See No. 3.)

74. Brandy, Wormwood.

2½ drachms of oil of wormwood.

1¼ ounces of herb of wormwood.

¾ do. calamus root.

The herb and root must be ground and macerated (see No. 5) a few days, then pressed, and the oil dissolved in 4¾ gallons of alcohol, 95 per cent.; add a syrup made o 4 lbs. of sugar, with 5 gallons of water.

Filter, and color green, with tincture of Indigo and saf fron. (See No. 90.)

75. Calabre à chaud.

36 gallons of white or red wine must, boiled and skim med down to 8¾ gallons; to this add 1¼ gallon of alcohol, 95 per cent.

Use: for manufacture of Malaga wine.

76. Calabre à froid.

9 gallons of fresh, pure red or white wine must.

1 gallon of alcohol, 95 per cent.

Let it clarify itself by standing. Decant.

Use: For the manufacture of different wines.

77. Canelin de Corfou.

2 drachms of oil of Ceylon cinnamon.

Dissolve in 3⅓ gallons of alcohol, 95 per cent.; then add 6⅔ gallons of white plain syrup. (See No. 7.)

Color, yellow. (See No. 91.)

78. Canelle.

6¾ drachms of oil of cinnamon.

Dissolve in 3⅓ gallons of alcohol, 95 per cent.; then add 6⅔ gallons of plain white syrup. (See No. 7.)

79. Cedrat.

13½ drachms of oil of cedrat.

Dissolve in 3⅓ gallons of alcohol, 95 per cent., and 6⅔ gallons of white plain syrup. (See No. 7.)

Color, yellow. (See No. 91.)

80. Champ d'Asile.

8 ounces of caraway-seed.

4 do. grains d'ambrette.

1⅓ do. Ceylon cinnamon, ground to coarse powder; macerate and distil with 3 gallons of alcohol, 95 per cent. and 3½ gallons of water.

Distil the 3 gallons of alcohol from off the water, and mix the 3 gallons of aromatic spirit with a syrup made of 42 lbs. of sugar and 4¾ gallons of water. (See No. 7.) Filter.

81. Christine.

2 drachms of essence of vanilla.

8 drops of oil of roses.

24 do. oil of neroly.

48 do. oil of cinnamon.

Dissolve in 3 gallons of 95 per cent. alcohol; mix it with a syrup made of 42 lbs. of sugar, and 4¾ gallons of water. (See No. 7.)

82. Christophelet.

6⅘ drachms of Spanish saffron.

14⅕ do. cinnamon.

6⅘ do. cardamom.

10½ ounces of figs.
10½ drachms of galanga-root.
4¼ ounces of orris-root.
2½ do. sage.
4¼ do. staranis.
2⅛ do. coriander-seed.

Ground to a coarse powder. Macerate (see No. 5), and distil with 6 gallons of alcohol, 95 per cent., and 1¼ gallons of water. Distil off 5 gallons of the aromatic spirit; then add 1¼ gallons of St. Julien Medoc wine; 1¼ gallons of distilled water; 13 drops of tincture of ambergris, and 2½ gallons of white plain syrup (see No. 7). Color purple with tincture of elderberry (see No. 92).

83. Cider, Champagne.

10 gallons of cider, old and clear.

Put it in a strong iron-bound cask, pitched inside (like beer-casks); add 2½ pints clarified white plain syrup (see No. 7); dissolve in it 5 ounces of tartaric acid. Keep the bung ready in hand; then add 7½ ounces of bicarbonate of potassa; bung it as quickly, and well as possible.

84. Cider, Strong.

Take as many apples as will make juice sufficient to fill a strong cask. Make a pulp of them, by passing them through a cider-mill. Spread this pulp out on a large surface, in the open air, and leave it for 24 hours. Press out the juice as thoroughly as possible, and fill the cask up to the bung-hole, and keep it full as long as the fermentation is going on, by adding some juice kept aside for that purpose. When the fermentation is ended, draw it off in another clean cask; but previous to filling this cask, burn 1 drachm of brimstone in it, by hanging an iron vessel through the bung-hole. Bung it up carefully, and keep it in a cool place.

85. Cider, Sweet.

Procure a cask, pitched inside (like a beer-cask); then take as many sweet apples as will make juice sufficient to fill it. Press the apples as quickly as possible, being careful to let the juice settle a little while; then decant the juice, and put it in the cask in the following manner, viz.: 1st. Burn ½ ounce of brimstone in the cask (as described in recipe No. 84). 2d. Bung up the cask and let it stand a while. 3d. Fill the cask ⅓ full with the juice, being very careful to shake it well. Go through this process three times, and be very particular to observe the above directions each time. After you have put the last ⅓ of the juice in the cask, bung it carefully, and put it in a cool place for use.

86. Citron.

1 ounce of oil of lemon, dissolved in
3⅓ gallons of alcohol, 95 per cent.
Then add 6⅔ gallons of white plain syrup (see No. 7). Color yellow (see No. 91).

87. Citronelle.

1 lb. of lemon peel, only the yellow part.
2 ounces of orange peel, only the yellow part.
1 drachm of cloves.
1 do. nutmegs.
Cut in small pieces; macerate with 5 gallons of alcohol, 95 per cent., and 5 gallons of water (see No. 5). Distil off 8 gallons of aromatic spirit, and mix it with 2 gallons of white plain syrup (see No. 7). Color yellow (see No. 91).

88. Coloring.

Take 100 lbs. of white sugar, and mix with it 3 gallons of water, in a copper or iron boiler of 50 gallons capacity. It is necessary to have the boiler this size, as in manufacturing coloring the liquid is apt to run over when made in a smaller vessel. Put the boiler on a smart fire, and stir the sugar constantly, so as to prevent its burning on the bottom. Keep it boiling until it gets as black as tar when dropped on a cold stone. Then add slowly 6¼ gallons of boiling water—*at first, only a little at a time*, and increasing the quantity gradually—constantly stirring as the whole is dissolved. Pass it through a flannel.

89. Color, Blue.

Take 3 ounces of sulphuric acid (smoking) and put it in a one-gallon glass jar; add, in very small portions, 1 ounce of the finest powdered indigo, being very careful to stir the ingredients constantly during the process of mixing them. Let the jar stand in a warm place for several days, and then add, very slowly, 3 quarts of water; after which add, in small quantities, ½ lb. of chalk powder, and continue stirring it as long as a froth rises from the mixture. After having done this, let it stand for 24 hours, then decant, filter, mix 1½ pint of alcohol with it, and bottle for use.

90. Color, Green.

By mixing the tincture of saffron and the tincture of indigo together in different proportions, you can obtain any shade of green you desire. For a light-green, increase the saffron; for a dark-green increase the indigo.

91. Color, Yellow.

Mix ¼ lb. American saffron, cut very fine, with 1 quart of alcohol, 95 per cent.; put it in a covered jar, in a warm place, and let it stand for 8 days; then press, filter, and bottle for use. A yellow coloring may also be made of turmeric instead of saffron. Observe the same proportions, and make in the same way.

92. Color, Purple.

Mix ½ lb. elderberries, mashed to a pulp, with 1 quart of of alcohol, 95 per cent. Macerate (see No. 5) in a warm place for 8 days; then press, filter, and bottle for use.

93. Color, Red.

1 ounce of finely-powdered cochineal.
½ drachm of calcinated alum.
Boiled with a quart of water, in an earthen dish; add 1 quart of alcohol, 95 per cent., press, filter, and bottle for use.

94. Color, Violet.

1 pint of blue color.
2 pints of red color.
Mix together.

95. Coquette Flatteuse.

24 drops of oil of rose.
48 do. oil of mace.
32 do. essence of ambergris.

Dissolve in 3 gallons of alcohol, 95 per cent.; then add a syrup made of 42 lbs. of sugar and 4¾ gallons of water (see No. 7). Color rose (see No. 93).

DICK & FITZGERALD,

PUBLISHERS, NEW YORK.

☞ The Publishers, upon receipt of the price, will send any of the following books by mail, POSTAGE FREE, to any part of the United States. In ordering books, the full name, post office, county and State should be plainly written.

Dick's Encyclopedia of Practical Receipts and Processes. Containing over 6,400 Receipts; embracing thorough information, in plain language, applicable to almost every possible industrial and domestic requirement. The scope of this work is different from any other book of the kind. The contents of the Encyclopedia are collated from works on the various subjects by authors of eminence in their respective branches, divested of technicalites, simplified and illustrated by diagrams, where necessary, so as to make the whole plain and intelligible to the uninitiated. This work presents a complete and indispensable book for the household, farm, garden, &c.; including instructions as to what to do and how to do it, in case of all accidents, contingencies, and ailments of daily life. It also affords a valuable Book of Reference for the Druggist, enabling him to make up a number of "Sundries," especially Toilet Soaps, Dentifrices, Cosmetics, and Perfumery; also specific Medicines and Remedies derived from the practice of eminent Physicians, or from various European officinal sources; thus forming a useful and desirable adjunct to the United States Pharmacopœia. It enables the Grocer to prepare his own Flavoring Extracts, Vinegar, and a host of other articles, cheaper and better than he can purchase them; and to test the quality of some of the Goods that he buys and sells. To the Liquor Dealer it gives the best and latest methods of treating and improving his liquors; of preparing Cordials, &c.; of making, managing, and bottling all kinds of Wines, Cider, &c.,—it lays before the workman the results obtained by the experiments and experience of the masters of his trade. In fact it is almost useless to attempt an enumeration of the advantages of this work, as there is scarcely a branch of Industry that may not derive information and profit from its pages. The Index of this work occupies 42 three-column pages, in small type. 600 pages, royal octavo, cloth.

Price.....$5.00.
Bound in half calf, extra.....$7.50.

☞ Full descriptive circular of the above sent, by mail, free.

The Parlor Stage. A Collection of Drawing-room Proverbs, Charades and Tableaux Vivants. By Miss S. A. Frost. The authoress of this attractive volume has performed her task with skill, talent, and we might say, with genius; for the Acting Charades and Proverbs are really minor dramas of a high order of merit. There are twenty-four of them, and fourteen *Tableaux*, all of which are excellent. The characters are admirably drawn, well contrasted, and the plots and dialogues deeply interesting. 358 pages, small 8vo, cloth, gilt side and back, beveled edges. Price $1.50

Wilson's Book of Recitations and Dialogues. With Instructions in Elocution and Declamation. Containing a choice selection of Poetical and Prose Recitations and Original Colloquies. Designed as a Reading Book for Classes, and as an Assistant to Teachers and Students in preparing Exhibitions. By Floyd B. Wilson, Professor of Elocution. The Colloquies are entirely original. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

The Parlor Magician; *or, One Hundred Tricks for the Drawing-Room*, containing an Extensive and Miscellaneous Collection of Conjuring and Legerdemain; Sleights with Dice, Dominoes, Cards, Ribbons, Rings, Fruit, Coin, Balls, Handkerchiefs, etc., all of which may be performed in the Parlor or Drawing-Room, without the aid of any apparatus; also embracing a choice variety of Curious Deceptions, which may be performed with the aid of simple apparatus; the whole illustrated and clearly explained with 121 engravings. Paper Covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Book of Riddles and Five Hundred Home Amusements. Containing a Choice and Curious Collection of Riddles, Charades, Enigmas, Rebuses, Anagrams, Transpositions, Conundrums, Amusing Puzzles, Queer Sleights, Recreations in Arithmetic, Fireside Games and Natural Magic, embracing Entertaining Amusements in Magnetism, Chemistry, Second Sight and Simple Recreations in Science for Family and Social Pastime, illustrated with sixty Engravings. Paper covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Book of Fireside Games. Containing an Explanation of the most Entertaining Games suited to the Family Circle as a Recreation, such as Games of Action, Games which merely require attention, Games which require memory, Catch Games, which have for their objects Tricks or Mystification, Games in which an opportunity is afforded to display Gallantry, Wit, or some slight knowledge of certain Sciences, Amusing Forfeits, Fireside Games for Winter Evening Amusement, etc.
Paper covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Parlor Theatricals; *or, Winter Evenings' Entertainment.* Containing Acting Proverbs, Dramatic Charades, Acting Charades, or Drawing-Room Pantomimes, Musical Burlesques, Tableaux Vivants, etc.; with Instructions for Amateurs; how to Construct a Stage and Curtain; how to get up Costumes and Properties; on the "Making up" of Characters; Exits and Entrances; how to arrange Tableaux, etc. Illustrated with Engravings. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

The Book of 500 Curious Puzzles. Containing a large collection of entertaining Paradoxes, Perplexing Deceptions in numbers, and Amusing Tricks in Geometry. By the author of "The Sociable," "The Secret Out," "The Magician's Own Book." Illustrated with a great variety of Engravings. This book commands a large sale. It will furnish fun and amusement for a whole winter. Paper covers. Price.....30 cts
Bound in boards, with cloth back.....50 cts.

The above five books are compiled from the "Sociable" and "Magician's Own."

The American Boys' Book of Sports and Games. A Repository of In and Out-Door Amusements for Boys and Youth. Illustrated with nearly 700 engravings, designed by White, Herrick, Weir and Harvey, and engraved by N. Orr. This is, unquestionably, the most attractive and valuable book of its kind ever issued in this or any other country. It has been three years in preparation, and embraces all the sports and games that tend to develop the physical constitution, improve the mind and heart, and relieve the tedium of leisure hours, both in the parlor and the field. The Engravings are all in the finest style of art, and embrace eight full-page ornamental titles, illustrating the several departments of the work, beautifully printed on tinted paper. The book is issued in the best style, being printed on fine sized paper, and handsomely bound. Extra cloth, gilt side and back, extra gold. Price.....$3 50
Extra cloth, full gilt edges, back and side.....$4 00

McBride's All Kinds of Dialogues. A Collection of Original Humorous and Domestic Dialogues, introducing Yankee, French, Irish, Dutch, and other characters. Excellently adapted for Amateur performance. By H. Elliott McBride. This book constitutes a second series of McBride's Comic Dialogues, and affords an additional variety of the spirited dialogues and short dramatic scenes contained in the latter book. They are all entirely original, and develop in a marked degree the eccentricities and peculiarities of the various ideal, but genuine, characters which are represented in them. They are specially adapted for School Exhibitions and all other celebrations where the success of the entertainment is partly or entirely dependent on the efforts of the young folks.
Illuminated Paper Cover, Price.....30 cts.
Bound in Boards.....50 cts.

Beecher's Recitations and Readings. Humorous, Serious, Dramatic; including Prose and Poetical Selections in Dutch, French, Yankee, Irish, Backwoods, Negro and other Dialects. Edited by Alvah C. Beecher. This excellent selection has been compiled to meet a growing demand for Public Readings, and contains a number of the favorite pieces that have been rendered with telling effect by the most popular Public Readers of the present time. It includes, also, choice selections for Recitation, and is, therefore, admirably adapted for use at Evening Entertainments, School Celebrations, and other Festival occasions.
16mo. Illuminated Paper Cover, Price.....30 cts
Bound in Boards.....50 cts.

Day's Cards for Popping the Question. An Original Game for Lovers and Sweethearts, or for Merry-Making in a Party of Young People. These cards are not only delightfully useful to diffident lovers—enabling them to realize deferred hopes, and cure aching hearts, but will make lots of fun and innocent amusement in a party of young people, often resulting in earnest love passages begun in sport—preventing shyness and diffidence, and promoting that healthy and easy confidence between the sexes so necessary in all social meetings. The set consists of forty-two Cards, viz.: twenty-one questions, which are mostly earnest declarations of love, and twenty-one answers, equally pithy and to the point. As soon as these Cards become known we feel sure that they will have an endless sale.
Put up in cases, with directions for playing. Price.....30 cts.

Ned Turner's Circus Joke Book. A Collection of the best Jokes, Bon Mots, Repartees, Gems of Wit, and Funny Sayings and Doings of the celebrated Equestrian Clown and Ethiopian Comedian, Ned Turner. Arranged and compiled by George E. Gowan. This book forms the third of the series by this versatile popular performer. Price.....10 cts.

Chips from Uncle Sam's Jack-Knife. Illustrated with over 100 Comical Engravings, and comprising a collection of over 500 Laughable Stories, Funny Adventures, Comic Poetry, Queer Conundrums, Terrific Puns, Witty Sayings, Sublime Jokes and Sentimental Sentences. The whole being a most perfect portfolio for those who love to laugh.
Large octavo. Price.....25 cts.

Clarence Bolton. A New York story, with city life in all its phases. This is one of those fascinating tales of city life that gives an insight into every class of society. Price.....25 cts.

Grace Weldon; *or, The Pretty Milliner.* This is a story about the Sewing Girls of Boston. Full of fun andadventure. Any person who desires to read a lively story should not fail to get this work.
Price.....25 cts.

Howard's Recitations, *Comic, Serious and Pathetic.* Being a collection of fresh Recitations in Prose and Poetry, suitable for Anniversaries, Exhibitions, Sociables and Evening Parties. 180 pages, 16mo.
Paper Cover.....30cts. Bound in Boards.....50cts.

Frost's New Book of Dialogues. Being an entirely new and original series of Humorous Dialogues, designed for performance at School Anniversaries and Exhibitions. 180 pages. Paper Covers.....30cts.
Bound in Boards.....50cts.

Frost's Dialogues for Young Folks. A collection of Original, Moral and Humorous Dialogues, adapted to the use of School and Church Exhibitions, Family Gatherings and Juvenile Celebrations on all occasions. A few of the Dialogues are long enough to form a sort of little drama that will interest more advanced scholars, while short and easy ones abound for the use of quite young children. Paper Cover.....30cts.
Bound in Boards, with Cloth Backs, Side in Colors.....50cts.

Frost's Humorous and Exhibition Dialogues. This is a collection of Sprightly Original Dialogues, in Prose and Verse, intended to be spoken at School Exhibitions. Some of the pieces are for boys, some for girls, while a number are designed to be used by both sexes. 180 pages.
Paper Covers.....30cts. Bound in Boards.....50cts

French Self-Taught. A new system on the most simple principles for Universal Self-Tuition, with English Pronunciation of every word.
By FRANZ THIMM. Price.....25cts.

German Self-Taught. Uniform with "French Self-Taught."
By FRANZ THIMM. Price.....25cts

Spanish Self-Taught. Uniform with "French Self-Taught."
By FRANZ THIMM. Price.....25cts.

Italian Self-Taught. Uniform with "French Self-Taught."
By FRANZ THIMM. Price.....25cts.

Franz Thimm's Modern Languages. Being the above four works bound together in cloth, 16mo. Price.....$1.50

The Banjo, and How to Play It. Containing, in addition to the Elementary Study, a choice collection of Polkas, Waltzes, Solos, Schottisches, Songs, Hornpipes, Jigs, Reels, &c.; with full explanations of both the "Banjo" and "Guitar" styles of execution, and designed to impart a complete knowledge of the Art of Playing the Banjo practically, without the aid of a Teacher. By FRANK CONVERSE, author of the "Banjo without a Master." 16mo. Bound in Boards, with Cloth Back.....50cts.

How to Speak in Public; *or, the Art of Extempore Oratory.* A valuable manual for those who desire to become ready, off-hand speakers. 16mo. Paper Cover.....25cts.

How to Shine in Society; *or, the Science of Conversation.* Containing the principles, laws, and general usages of polite society. 16mo.
Paper Cover.....25cts.

The Athlete's Guide. A hand-book on Walking, Running, and Rowing, giving full instructions for Training, and a Record of all the principal events since the year 1773, with sketches of the lives of the most celebrated Athletes. By W. E. HARDING, Ex-Champion. 18mo, cloth. Price.50cts

Delisser's Horseman's Guide. Comprising the Laws on Warranty, and the Rules in purchasing and selling Horses, with the decisions and reports of various courts in Europe and the United States; to which is added a detailed account of what constitute soundness and unsoundness, and a precise method, simply laid down, for the examination of horses, showing their age to thirty years old; together with an exposure of the various tricks and impositions practiced by low horse-dealers (jockeys) on inexperienced persons; also a valuable Table of each and every bone in the structure of the Horse. The entire matter carefully compiled from Twenty English, Five American, Six French, and Nine German Veterinary Authors, with the opinions of the compiler attached. By George P. Delisser, V. S. & L. A., and late Examining Veterinary Surgeon to the American Society for the Prevention of Cruelty to Animals. Bound in boards, cloth back.... 75 cts.
Bound in Cloth. Price.....$1.00.

Howard's Book of Conundrums and Riddles. Containing over 1,400 Witty Conundrums, Queer Riddles, Perplexing Puzzles, Ingenious Enigmas, Clever Charades, Curious Catches, and Amusing Sells, original and newly dressed. This splendid collection of curious paradoxes will afford the material for a never-ending feast of fun and amusement. Any person, with the assistance of this book, may take the lead in entertaining a company and keeping them in roars of laughter for hours together. It is an invaluable companion for a Pic-nic or Summer Excursion of any kind, and is just the thing to make a fireside circle merry on a long winter's evening. There is not a poor riddle in the book, the majority being fresh and of the highest order. Paper cover. Price.....30 cts.
Bound in boards, cloth back. Price.....50 cts.

Frost's Book of Tableaux and Shadow Pantomimes. Containing a choice collection of Tableaux or living Pictures, embracing Moving Tableaux, Mother Goose Tableaux, Fairy Tale Tableaux, Charade and Proverb Tableaux; together with directions for arranging the stage, costuming the characters, and forming appropriate groups. By Miss S. Annie Frost. To which is added a number of Shadow Acts and Pantomimes, with complete stage instructions. 180 pages, paper cover...30 cts.
Bound in boards, cloth back.....50 cts.

Laughing Gas. An Encyclopædia of Wit, Wisdom, and Wind. By Sam Slick, Jr. Comically illustrated with 100 original and laughable Engravings, and nearly 500 side-extending Jokes, and other things to get fat on; and the best thing of it is, that everything about the book is new and fresh—all new—new designs, new stories, new type—no comic almanac stuff. Price.....25 cts.

The Egyptian Dream Book and Fortune-Teller. Containing an Alphabetical List of Dreams, and numerous methods of Telling Fortunes, including the celebrated Oraculum of Napoleon Bonaparte. Illustrated with explanatory diagrams. Boards, cloth back. Price...40 cts.

Ned Turner's Black Jokes. A collection of Funny Stories, Jokes and Conundrums, interspersed with Witty Sayings and Humorous Dialogues. As given by Ned Turner, the Celebrated Ethiopian Delineator and Equestrian Clown. Price.....10 cts.

Ned Turner's Clown Joke Book. Containing the best Jokes and Gems of Wit, composed and delivered by the favorite Equestrian Clown and Ethiopian Comedian, Ned Turner. 18mo. Price.....10 cts.

Sam Slick in Search of a Wife. 12mo.
Paper cover. Price.....75 cts.

Cards of Courtship. Arranged with such apt Conversations that you will be enabled to ask the momentous question categorically, in such a delicate manner that the girl will not suspect what you are at. These cards may be used, either by two persons, or they will make lots of fun for an evening party of young people. There are fourteen question cards, and twenty-eight answers—forty-two in all. Each answer will respond differently to every one of the questions. The person holding the questions either selects or draws one out, as he pleases. The answer is given by shuffling the answer cards, and then throwing one of them down promiscuously. It may be a warm and loving, a non-committal, a genial assenting, a cold denying, an evasive, or even a coquettishly uncertain answer—for they are all there, besides others which it is difficult to classify. When used in a party, the question is read aloud by the lady receiving it—she shuffles and hands out an answer—and that also must be read aloud by the gentleman receiving it. The fun thus caused is intense. Put up in handsome card cases, on which are printed directions. Price.....30 cts.

Love-Making Made Easy. By Love-Letter Cards. We have just printed a new and novel Set of Cards which will delight the hearts of young people susceptible of the tender passion. These consist of forty-two cards—twenty-one pink, or yellow, and the same number of white ones. Each white card has printed on it a love-letter to a lady, and each of the colored ones has her reply. The letters and replies are all different, and no formality of style, or namby-pambyism, will be found in any of them. All are written in a modern familiar tone, with plain and candid declarations of love—warmly or moderately expressed, or delicately hinted at, as the case may be, and some of them boldly popping the momentous question to the fair recipient. The answer cards are equally terse, candid and to the point.

N. B.—These cards may be also successfully used for models (either wholly or in part) in writing to lovers or sweethearts. Put up in handsome cases on which are printed directions. Price.....30 cts.

Fortune-Telling Cards. Solutions of uncertain and intricate questions relative to love, luck, lotteries, matrimony, business matters, journeys, and future events generally, are here given in a direct, piquant, and satisfactory manner. They have been carefully worked out on genuine astrological and geometrical principles, by planetarium, and in figures, triangles and curves, and are so arranged that each answer will respond to every one of the questions which may be put. There are fourteen printed questions and twenty-eight answer cards. If none of the questions should suit your case, you can ask any other you please, and the proper answer will come. These cards will also afford a fund of amusement in a party of young people. Each package is enclosed in a card-case, on which are printed directions for using the cards. Price.....30 cts.

Leap-Year Cards. To enable any lady to pop the question to the chosen one of her heart. This set of cards is intended more to make fun among young people than for any practical utility. There are twenty-one pink or yellow cards, and the same number of white ones—forty-two in all. On each of the colored cards is a printed letter from a lady to a gentleman, wherein the fair one declares her love, or pops the question in a humorously sentimental manner. The letters all differ in style, and in the mode of attack. The twenty-one answers, on white cards, is where the fun comes in. Put up in handsome cases, on which are printed directions.....30 cts.

Souillard's Book of Practical Receipts. For the use of Families, Druggists, Perfumers, Confectioners, Patent Medicine Factors, and Dealers in Soaps and Fancy Articles for the Toilet. Compiled with great care from receipts now in use by the most popular houses in France and the United States. By F. A. Souillard, practical chemist.

Paper cover. Price.....25 cts

Brudder Bones' Book of Stump Speeches and Burlesque Orations. Also containing Humorous Lectures, Ethiopian Dialogues, Plantation Scenes, Negro Farces and Burlesques, Laughable Interludes and Comic Recitations, interspersed with Dutch, Irish, French and Yankee Stories. Compiled and edited by JOHN F. SCOTT. This book contains some of the best hits of the leading negro delineators of the present time, as well as mirth-provoking jokes and repartees of the most celebrated End-Men of the day, and specially designed for the introduction of fun in an evening's entertainment. Paper covers. Price.....30 cts.
Bound in boards, illuminated.....50 cts.

Frost's Original Letter-Writer. A complete collection of Original Letters and Notes, upon every imaginable subject of Every-Day Life, with plain directions about everything connected with writing a letter. Containing Letters of Introduction, Letters on Business, Letters answering Advertisements, Letters of Recommendation, Applications for Employment, Letters of Congratulation, of Condolence, of Friendship and Relationship, Love Letters, Notes of Invitation, Notes Accompanying Gifts, Letters of Favor, of Advice, and Letters of Excuse, together with an appropriate answer to each. The whole embracing three hundred letters and notes. By S. A. FROST, author of "The Parlor Stage," "Dialogues for Young Folks," etc. To which is added a comprehensive Table of Synonyms alone worth double the price asked for the book. This work is not a rehash of English writers, but is entirely practical and original, and suited to the wants of the American public. We assure our readers that it is the best collection of letters ever published in this country. Bound in boards, cloth back, with illuminated sides. Price.....50 cts.

Inquire Within *for Anything you Want to Know; or, Over 3,700 Facts for the People.* "Inquire Within" is one of the most valuable and extraordinary volumes ever presented to the American public, and embodies nearly 4,000 facts, in most of which any person will find instruction, aid and entertainment. It contains so many valuable recipes, that an enumeration of them requires *seventy-two columns of fine type for the index.* Illustrated. 436 large pages. Price.....$1 50

The Sociable; *or, One Thousand and One Home Amusements.* Containing Acting Proverbs, Dramatic Charades, Acting Charades, Tableaux Vivants, Parlor Games and Parlor Magic, and a choice collection of Puzzles, etc., illustrated with nearly 300 Engravings and Diagrams, the whole being a fund of never-ending entertainment. By the author of the "Magician's Own Book." Nearly 400 pages, 12 mo. cloth, gilt side stamp. Price..$1 50

Martine's Hand-Book of Etiquette and Guide to True Politeness. A complete Manual for all those who desire to understand good breeding, the customs of good society, and to avoid incorrect and vulgar habits. Containing clear and comprehensive directions for correct manners, conversation, dress, introductions, rules for good behavior at Dinner Parties and the table, with hints on wine and carving at the table; together with Etiquette of the Ball and Assembly Room, Evening Parties, and the usages to be observed when visiting or receiving calls; deportment in the street and when travelling. To which is added the Etiquette of Courtship and Marriage. Bound in boards, with cloth back. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

Day's American Ready-Reckoner, containing Tables for rapid calculations of Aggregate Values, Wages, Salaries, Board, Interest Money, &c., &c. Also, Tables of Timber, Plank, Board and Log Measurements, with full explanations how to measure them, either by the square foot (board measure), cubic foot (timber measure), &c. Bound in boards. Price.....50 cts
Bound in cloth.....75 cts

Spencer's Book of Comic Speeches and Humorous Recitations. A collection of Comic Speeches and Dialogues, Humorous Prose and Poetical Recitations, Laughable Dramatic Scenes and Burlesques, and Eccentric Characteristic Soliloquies and Stories. Suitable for School Exhibitions and Evening Entertainments. Edited by ALBERT J. SPENCER. This is the best book of Comic Recitations that has ever been published, and commands a large sale on account of its real merit. It is crammed full of Comic Poetry, Laughable Lectures, Irish and Dutch Stories, Yankee Yarns, Negro Burlesques, Short Dramatic Scenes, Humorous Dialogues, and all kinds of Funny Speeches.

Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Marache's Manual of Chess. Containing a description of the Board and the Pieces, Chess Notation, Technical Terms with diagrams illustrating them, Relative Value of the Pieces, Laws of the Game, General Observations on the Pieces, Preliminary Games for Beginners, Fifty Openings of Games, giving all the latest discoveries of Modern Masters, with best games and copious notes. Twenty Endings of Games, showing easiest ways of effecting Checkmate. Thirty-six ingenious Diagram Problems, and Sixteen curious Chess Stratagems. To which is added a Treatise on the Games of Backgammon, Russian Backgammon and Dominoes, the whole being one of the best Books for Beginners ever published. By N. MARACHE, Chess Editor of "Wilkes' Spirit of the Times."

Bound in boards, cloth back. Price.....50 cts.
Cloth, gilt side.....75 cts.

Martine's Sensible Letter Writer; Being a comprehensive and complete Guide and Assistant for those who desire to carry on Epistolary Correspondence; Containing a large collection of model letters, on the simplest matters of life, adapted to all ages and conditions,

EMBRACING,

Business Letters;
Applications for Employment, with Letters of Recommendation, and Answers to Advertisements;
Letters between Parents and Children;
Letters of Friendly Counsel and Remonstrance;
Letters soliciting Advice, Assistance and Friendly Favors;
Letters of Courtesy, Friendship and Affection;
Letters of Condolence and Sympathy;
A Choice Collection of Love Letters, for Every Situation in a Courtship;
Notes of Ceremony, Familiar Invitations, etc., together with Notes of Acceptance and Regret.

The whole containing 300 Sensible Letters and Notes. This is an invaluable book for those persons who have not had sufficient practice to enable them to write letters without great effort. It contains such a variety of letters, that models may be found to suit every subject. Bound in boards, with illuminated cover and cloth back, 207 pages. Price.....50 cts.
Bound in cloth.....75 cts.

The Perfect Gentleman. A book of Etiquette and Eloquence. Containing Information and Instruction for those who desire to become brilliant or conspicuous in General Society, or at Parties, Dinners, or Popular Gatherings, etc. It gives directions how to use wine at table, with Rules for judging the quality thereof, Rules for Carving, and a complete Etiquette of the Dinner Table, including Dinner Speeches, Toasts and Sentiments, Wit and Conversation at Table, etc. It has also an American Code of Etiquette and Politeness for all occasions. Model Speeches, with Directions how to deliver them. Duties of the Chairman at Public Meetings. Forms of Preambles and Resolutions, etc. It is a handsomely bound and gilt volume of 335 pages.

Price.....$1 50

Hillgrove's Ball-room Guide and Complete Dancing-master. Containing a plain treatise on Etiquette and Deportment at Balls and Parties, with valuable hints on Dress and the Toilet, together with full explanations of the Rudiments, Terms, Figures and Steps used in Dancing, including clear and precise instructions how to dance all kinds of Quadrilles, Waltzes, Polkas, Redowas, Reels, Round, Plain and Fancy Dances, so that any person may learn them without the aid of a teacher; to which is added, easy directions for calling out the Figures of every dance, and the amount of Music required for each. The whole illustrated with 176 descriptive engravings and diagrams. By THOMAS HILLGROVE, Professor of Dancing.

Bound in cloth, with gilt side and back. Price.....$1 00
Bound in boards, cloth back.....75 cts.

Wright's Book of 3,000 American Receipts; *or, Light-House of Valuable Information.* Containing over 3,000 Receipts in all the Useful and Domestic Arts—including Cooking, Confectionery, Distilling, Perfumery, Chemicals, Varnishes, Dyeing, Agriculture, etc. Embracing valuable secrets that cannot be obtained from any other source. No exertion or expense has been spared to make this work as comprehensive and accurate as possible. Many Receipts will be found in it that have never before appeared in print in this country. Some idea may be formed of its value in the latter respect, when it is stated that the compiler has been for many years engaged in collecting rare and valuable Receipts from numerous languages besides the English. This is by far the most valuable American Receipt Book that has ever been published.

12mo., cloth, 359 pages. Price.....$1 50

The Modern Pocket Hoyle. Containing all the Games of Skill and Chance, as played in this country at the present time; being an "authority on all disputed points." By "TRUMPS." This valuable manual is all original, or thoroughly revised, from the best and latest authorities, and includes the laws and complete directions for playing one hundred and eleven different games, comprising Card games, Chess, Checkers, Dominoes, Backgammon, Dice, Billiards, and all the Field Games. 388 pages.

Paper covers. Price.....50 cts.
Bound in boards, cloth back.....75 cts.
Bound in cloth, gilt side and back.....$1 00

Richardson's Monitor of Free-Masonry. A Complete Guide to the various Ceremonies and Routine in Free-Mason's Lodges, Chapters, Encampments, Hierarchies, etc., in all the Degrees, whether Modern, Ancient, Ineffable, Philosophical or Historical. Containing, also the Signs, Tokens, Grips, Pass-words, Decorations, Drapery, Dress, Regalia and Jewels, in each Degree. Profusely illustrated with Explanatory Engravings, Plans of the Interior of Lodges, etc. By JABEZ RICHARDSON, A. M. A book of 185 pages.

Bound in paper covers. Price.....75 cts.
Bound and gilt.....$1 25

Rarey and Knowlson's Complete Horse-tamer and Farrier. A New and Improved Edition, containing Mr. Rarey's whole Secret of Subduing and Breaking Vicious Horses, together with his Improved Plan of Managing Young Colts, and breaking them to the Saddle, the Harness and the Sulky, with Rules for selecting a good Horse, for Feeding Horses, etc. Also, THE COMPLETE FARRIER; or, Horse Doctor; a Guide for the Treatment of Horses in all Diseases to which that noble animal is liable, being the result of fifty years' extensive practice of the author, JOHN C. KNOWLSON, during his life an English Farrier of high popularity, containing the latest discoveries in the Cure of Spavin. Illustrated with descriptive Engravings.

Bound in boards, cloth back. Price.....50 cts.

Book of Household Pets. Containing valuable instructions about the Diseases, Breeding, Training and Management of the Canary, Mocking Bird, Brown Thrush, or Thrasher, and other birds, and the rearing and management of all kinds of Pigeons and Fancy Poultry, Rabbits, Squirrels, Guinea Pigs, White Mice, and Dogs; together with a Comprehensive Treatise on the Principle and Management of the Salt and Fresh Water Aquarium. Illustrated with 123 fine wood-cuts.
Bound in boards. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

Athletic Sports for Boys. A Repository of Graceful Recreations for Youth, containing clear and complete instructions in Gymnastics, Limb Exercises, Jumping, Pole Leaping, Dumb Bells, Indian Clubs, Parallel Bars, the Horizontal Bar, the Trapeze, the Suspended Ropes, Skating, Swimming, Rowing, Sailing, Horsemanship, Riding, Driving, Angling, Fencing and Broadsword. The whole splendidly illustrated with 194 fine wood-cuts and diagrams.
Bound in boards, with cloth back. Price.....75 cts.
Bound in cloth, gilt side.....$1 00

The Play-Ground; *or, Out-Door Games for Boys.* A Book of Healthy Recreations for Youth, containing over a hundred Amusements, including Games of Activity and Speed; Games with Toys, Marbles, Tops, Hoops, Kites, Archery, Balls; with Cricket, Croquet and Base-Ball. Illustrated with 124 wood-cuts. Bound in boards. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

The above three books are abridged from the "American Boy's Book of Sports and Games."

The Young Reporter; *or, How to Write Short-Hand.* A complete Phonographic Teacher, intended to afford thorough instruction to those who have not the assistance of an Oral Teacher. By the aid of this work, any person of the most ordinary intelligence may learn to write Short-Hand, and Report Speeches and Sermons in a short time. Bound in boards, with cloth back. Price.....50 cts.

Barton's Comic Recitations and Humorous Dialogues. Containiug a variety of Comic Recitations in Prose and Poetry, Amusing Dialogues, Burlesque Scenes, Eccentric Orations and Stump Speeches, Humorous Interludes and Laughable Farces. Designed for School Commencements and Amatevr Theatricals. Edited by JEROME BARTON. This is the best collection of Humorous pieces, especially adapted to the parlor stage, that has ever been published. Illuminated paper cover. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

The Secret Out; *or, One Thousand Tricks with Cards, and other Recreations.* Illustrated with over Three Hundred Engravings. A book which explains all the Tricks and Deceptions with Playing Cards ever known, and gives, besides, a great many new ones—the whole being described so carefully, with engravings to illustrate them, that anybody can easily learn how to perform them. This work also contains 240 of the best Tricks in Legerdemain, in addition to the card tricks. 12mo., 400 pages bound in cloth, with gilt side and back. Price.....$1 50

The American Card Player. Containing clear and comprehensive directions for playing the games of Euchre, Whist, Bezique, All Fours French Fours, Cribbage, Cassino, Straight and Draw Poker, Whisky Poker and Commercial Pitch, together with all the laws of those Games. 150 pages, bound in boards, with cloth back. Price..... 50 cts.
Bound in cloth, gilt side..... 75 cts.

The Young Debater and Chairman's Assistant. Containing instructions how to form and conduct Societies, Clubs and other organized associations. Also, full Rules of Order for the government of their Business and Debates; together with complete directions How to Compose Resolutions, Reports and Petitions; and the best way to manage Public Meetings, Celebrations, Dinners and Pic-Nics. Also instructions in Elocution, with hints on Debate. This book is compiled from our larger work entitled "The Finger Post to Public Business." To any one who desires to become familiar with the duties of an Officer or Committee-man in a Society or Association, this work will be invaluable, as it contains minute instructions in everything that pertains to the routine of Society Business. 152 pages. Paper cover, price.....30 cts.
Bound in boards, with cloth back, price.....50 cts.

Frost's Laws and By-Laws of American Society. A condensed but thorough treatise on Etiquette and its usages in America. Containing plain and reliable directions for deportment on the following subjects: Letters of Introduction, Salutes and Salutations, Calls, Conversations, Invitations, Dinner Company, Balls, Morning and Evening Parties, Visiting, Street Etiquette, Riding and Driving, Travelling; Etiquette in Church, Etiquette for Places of Amusement; Servants, Hotel Etiquette; Etiquette in Weddings, Baptisms, and Funerals; Etiquette with Children, and at the Card-Table; Visiting Cards, Letter-Writing, the Lady's Toilet, the Gentleman's Toilet; besides one hundred unclassified laws applicable to all occasions. Paper cover, price.....30 cts.
Bound in boards, with cloth back, price.....50 cts.

How to Cook Potatoes, Apples, Eggs and Fish, Four Hundred Different Ways. The matter embraced in this work consists of the combined contents of four little books which have obtained immense popularity in France and England, and which have been thoroughly revised and adapted for American housekeepers by an American cook of great experience. The work especially recommends itself to those who are often embarrassed for want of variety in dishes suitable for the breakfast table or, on occasions where the necessity arises for preparing a meal at short notice.
Paper covers, price.....30 cts.
Bound in boards, with cloth back, price.....50 cts.

Uncle Josh's Trunk-Full of Fun. A portfolio of first-class Wit and Humor, and never-ending source of Jollity, Containing the richest collection of Comical Stories, Cruel Sells, Side-splitting Jokes, Humorous Poetry, Quaint Parodies, Burlesque Sermons, New Conundrums and Mirth Provoking Speeches ever published. Interspersed with Curious Puzzles, Amusing Card Tricks, and Feats of Parlor Magic. Illustrated with nearly 200 Funny Engravings. This book consists of 64 large octavo pages, and contains three times as much reading matter and real fun as any other book of the same price. Illustrated cover, printed in colors, price...15 cts.

The American Housewife and Kitchen Directory. This valuable book embraces three hundred and seventy-eight receipts for cooking all sorts of American dishes in the most economical manner, and, besides these, it also contains a great variety of important secrets for washing, cleansing, scouring, and extracting grease, paints, stains and iron-mould from cloth, muslin and linen.
Bound in ornamental paper covers, price.....30 cts.
Bound in boards, with cloth back, price.....50 cts.

How to Cook and How to Carve. Giving plain and easily understood directions for preparing and cooking, with the greatest economy, every kind of dish, with complete instructions for serving the same. This book is just the thing for a young Housekeeper. It explains everything about the art of Cooking. It is worth a dozen of expensive French books.
Paper covers, price.....30 cts.
Bound in boards, with cloth back, price.....50 cts

Duncan's Masonic Ritual and Monitor; *or, Guide to the Three Symbolic Degrees of the Ancient York Rite, Entered Apprentice, Fellow Craft, and Master Mason.* And to the Degrees of Mark Master, Past Master, Most Excellent Master, and the Royal Arch. By MALCOM C. DUNCAN. Explained and Interpreted by copious Notes and numerous Engravings. It is not so much the design of the author to gratify the curiosity of the uninitiated, as to furnish a Guide to the Younger Members of the Order, by means of which their progress from grade to grade may be facilitated. It is a well-known fact that comparatively few of the fraternity are "Bright Masons," but with the aid of this invaluable Masonic Companion any Mason can, in a short time, become qualified to take the Chair as Master of a Lodge. Nothing is omitted in it that may tend to impart a full understanding of the principles of Masonry. This is a valuable book for the Fraternity, containing, as it does, the MODERN "WORK" of the order. No Mason should be without it. It is entirely different from any other Masonic book heretofore published.
Bound in cloth. Price.....$2 50
Leather tucks (Pocket-book Style), with gilt edges. Price..... 3 00

"Trumps'" American Hoyle; *or, Gentleman's Hand-book of Games.* Containing clear and complete descriptions of all the Games played in the United States, with the American Rules for playing them; including Whist, Euchre, Bezique, Cribbage, All-Fours, Loo, Poker, Brag, Piquet, Ecarte, Boston, Cassino, Chess, Checkers, Backgammon, Dominoes, Billiards, and a hundred other Games. This work is designed to be an American authority in all games of skill and chance, and will settle any disputed point. It has been prepared with great care by the editor, with the assistance of a number of gentlemen players of skill and ability, and is not a re-hash of English Games, but a live American book, expressly prepared for American readers. THE AMERICAN HOYLE contains 525 pages, is printed on fine white paper, bound in cloth, with beveled boards, and is profusely illustrated with engravings explaining the different Games.
Price.....$2 00

Brisbane's Golden Ready Reckoner. Calculated in Dollars and Cents, being a useful Assistant to Traders in buying and selling various commodities, either wholesale or retail, showing at once the amount or value of any number of articles, or quantity of goods, or any merchandise, either by the gallon, quart, pint, ounce, pound, quarter, hundred, yard, foot, inch, bushel, etc., in an easy and plain manner. To which are added Interest Tables, calculated in dollars and cents, for days and for months, at six per cent. and at seven per cent. per annum, alternately; and a great number of other Tables and Rules for calculation never before in print. By WILLIAM D. BRISBANE, A. M., Accountant, Book-keeper, etc.
Bound in boards, cloth back. Price.....35 cts.

The Art of Conversation. With remarks on Fashion and Address. By MRS. MABERLY. This is the best book on the subject ever published. It contains nothing that is verbose or difficult to understand, but all the instructions and rules for conversation are given in a plain and common-sense manner, so that any one, however dull, can easily comprehend them. 64 pages octavo, large. Price.....25 cts

Live and Learn. A Guide for all who wish to Speak and Write correctly. Containing examples of one thousand mistakes of daily occurrence, in speaking, writing and pronunciation.
216 pages, cloth, small octavo. Price.....75 cts.

Mrs. Crowen's American Lady's Cookery Book. Containing over 1,200 original receipts for preparing and cooking all kinds of dishes. The most popular Cook Book ever published.
12mo., cloth, 474 pages.....$2 00

One Hundred and Thirty Comic Dialogues and Recitations.

Being Barton's Comic Recitations and Humorous Dialogues, and Spencer's Comic Speeches and Dialogues, combined in one volume. This capital book contains an endless variety of Comic Speeches, Humorous Scenes, Amusing Burlesques, and Diverting Dialogues. It embraces French, Dutch, Irish, Ethiopian and Yankee Stories, and from its fruitful pages may be selected enough fun to make any entertainment or exhibition a success.
Bound in cloth. Price.....$1 50

Burlesque and Musical Acting Charades. By Edmund C. Nugent.

Containing ten Charades, all in different styles, two of which are easy and effective Comic Parlor Operas, with Music and Pianoforte Accompaniments. These Plays require no scenery, and the dialogue is short, witty, and easy to learn. To each Charade will be found an introductory note, containing hints for its performance. Paper cover. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Twenty-Six Short and Amusing Plays for Private Theatricals.

Being Howard's Drawing-room Theatricals, and Hudson's Private Theatricals, combined in one volume. This book, as the title implies, contains twenty-six of the best plays that can be selected for a private theatrical entertainment. It contains several amusing plays for one sex only, and is thus adapted for the army, navy, and male or female boarding-schools. It contains plain directions for getting up a good amateur performance.
Bound in cloth. Price.....$1 50

Frost's School and Exhibition Dialogues. Comprising

Frost's Humorous Exhibition Dialogues, and Frost's Dialogues for Young Folks, combined in one volume. By getting this excellent book, the difficulty in procuring a good dialogue for a school exhibition will be entirely overcome. It contains sixty-one good dialogues of every shade and variety, and from its well-stored pages, may be selected enough original matter to ensure the success of a score of entertainments.
Bound in cloth. Price.....$1 50

Snipsnaps and Snickerings of Simon Snodgrass.

A Collection of Droll and Laughable Stories. These funny and amusing stories are illustrative of Irish Drolleries and Blarney, Ludicrous Dutch Blunders, Queer Yankee Tricks and Dodges, Southern Fire-Eating Braggadocia, Bombast of Suckerdom, Backwoods Boasting, Humors of Horse-trading, Negro Comicalities, Perilous Pranks of Fighting Men, Frenchmen's Queer Mistakes, Scotch Shrewdness, and other phases of eccentric character that go to make up a perfect and complete Medley of Wit and Humor. It is really and truly the most entertaining collection of Lively, Laughable and Ludicrous Yarns ever presented in a single volume. There is not a dull story in the whole book, and we feel sure that it will give the most ample satisfaction. It is also full of funny engravings. Price.....25 cts.

The Strange and Wonderful Adventures of Bachelor Butterfly.

Showing how his passion for Natural History completely eradicated the tender passion implanted in his breast—also, detailing his Extraordinary Travels, both by sea and land—his Hairbreadth Escapes from fire and cold—his being come over by a Widow with nine small children—his wonderful Adventures with the Doctor and the Fiddler—his being Swallowed by a Whale, and then afterwards restored to his friends—his capture by Algerine Pirates—his being Frozen nearly to Death, and then Roasted Alive; and his firm endurance of these and other Perils of a most extraordinary nature. The whole illustrated by about 200 engravings. This book is printed on fine plate paper in the neatest manner, and is the cheapest pictorial work ever issued in America. Price.....30 cts.

The Book of 1,000 Comical Stories; *or, Endless Repast of Fun.* A rich banquet for every day in the year, with several courses and a dessert. BILL OF FARE: Comprising Tales of Humor, Laughable Anecdotes, Irresistible Drolleries, Jovial Jokes, Comical Conceits, Puns and Pickings, Quibbles and Queries, Bon Mots and Broadgrins, Oddities, Epigrams, etc. Appropriately Illustrated with 300 Comic Engravings. By the author of "Mrs. Partington's Carpet-bag of Fun."
Large 12mo., cloth. Price.....$1 50

Mrs. Partington's Carpet-bag of Fun. A collection of over one thousand of the most Comical Stories, Amusing Adventures, Side-splitting Jokes, Cheek-extending Poetry, Funny Conundrums, QUEER SAYINGS OF MRS. PARTINGTON, Heart-rending Puns, Witty Repartees, etc. The whole illustrated by about 150 comic wood-cuts.
12mo., 300 pages, cloth, gilt. Price.....$1 25
Ornamented paper covers.....75 cts.

How to Behave; *or, The Spirit of Etiquette.* A Complete Guide to Polite Society, for Ladies and Gentlemen; containing rules for good behavior at the dinner table, in the parlor, and in the street; with important hints on introduction, conversation, etc.
Price.....12 cts.

Dr. Valentine's Comic Metamorphoses. Being the second series of Dr. Valentine's Lectures, with Characters, as given by the late Yankee Hill. Embellished with numerous portraits.
Ornamental paper cover. Price.....75 cts.
Cloth, gilt.....$1 25

Broad Grins of the Laughing Philosopher. Being a Collection of Funny Jokes, Droll Incidents, and Ludicrous pictures. By PICKLE THE YOUNGER. This book is really a good one. It is full of the drollest incidents imaginable, interspersed with good jokes, quaint sayings, and funny pictures. Price.....13 cts.

The Knapsack Full of Fun; *or, One Thousand Rations of Laughter.* Illustrated with over 500 comical Engravings, and containing over one thousand Jokes and Funny Stories. By DOESTICKS and other witty writers. Large quarto. Price.....30 cts.

The Plate of Chowder; *A Dish for Funny Fellows.* Appropriately illustrated with 100 Comic Engravings. By the author of "Mrs. Partington's Carpet-bag of Fun."
12mo., paper cover. Price.....25 cts.

How to Talk and Debate; *or, Fluency of Speech Attained without the Sacrifice of Elegance and Sense.*
Price.....12 cts.

How to Dress with Taste. Containing Hints on the harmony of colors, the theory of contrast, the complexion, shape or height.
Price.....12 cts.

How to Cut and Contrive Children's Clothes at a Small Cost. With numerous and explanatory engravings. Price.....12 cts.

The Young Housekeeper's Book; *or, How to Have a Good Living upon a Small Income.* Price.....12 cts.

The Chairman and Speaker's Guide; *or, Rules for the Orderly Conduct of Public Meetings.* Price.....12 cts

The Mishaps and Adventures of Obadiah Oldbuck. Wherein are set forth the Crosses, Chagrins, Calamities, Checks, Chills, the Changes, Circumgyrations, by which his Courtship was attended. Showing also, the issue of his suit, and his Espousal to his Lady Love. This humorous and curious book sets forth with 188 comic drawings, the misfortunes which befell Mr. Oldbuck: and also his five unsuccessful attempts to commit suicide—his hairbreadth escapes from fire, water and famine—his affection for his poor dog, etc. To look over this book will make you laugh and you can't help it. Price.....30 cts.

Barber's American Book of Ready-Made Speeches. Containing 159 original examples of humorous and serious Speeches, suitable for the following occasions: Presentation Speeches, Convivial Speeches, Festival Speeches, Addresses of Welcome, Addresses of Congratulation and Compliment, Political Speeches, Dinner and Supper Speeches, for Clubs, Associations, etc.; Trade Banquets, etc.; Off-hand Speeches on a variety of subjects; together with appropriate Replies to each. To which are added, Resolutions of Compliment, Congratulation and Condolence, and a variety of Toasts and Sentiments for Public and Private Entertainments.
Paper cover. Price.....50 cts.
Bound in boards, cloth back.....75 cts.

Allyn's Ritual of Freemasonry. Containing a Complete Key to the following Degrees: Degree of Entered Apprentice; Degree of Fellow Craft; Degree of Master Mason; Degree of Mark Master; Degree of Past Master; Degree of Excellent Master; Degree of Royal Arch; Royal Arch Chapter; Degree of Royal Master; Degree of Select Master; Degree of Super-Excellent Master; Degree of Ark and Dove; Degree of Knights of Constantinople. Degree of Secret Monitor; Degree of Heroine of Jericho; Degree of Knights of Three Kings; Mediterranean Pass; Order of Knights of the Red Cross; Order of Knights Templar and Knights of Malta; Knights of the Christian Mark, and Guards of the Conclave; Knights of the Holy Sepulchre; The Holy and Thrice Illustrious Order of the Cross; Secret Master; Perfect Master; Intimate Secretary; Provost and Judge; Intendant of the Buildings, or Master in Israel; Elected Knights of Nine; Elected Grand Master; Sublime Knights Elected; Grand Master Architect; Knights of the Ninth Arch; Grand Elect, Perfect and Sublime Mason. Illustrated with 38 copper-plate engravings; to which is added, a Key to the Phi Beta Kappa, Orange, and Odd Fellows' Societies. By Avery Allyn, K. R. C. K. T. K. M., etc. 12mo, cloth.
Price.....$5 00

Charley White's Joke Book. Being a perfect Casket of Fun, the first and only work of the kind ever published. Containing a full exposé of all the most laughable Jokes, Witticisms, etc., as told by the celebrated Ethiopian Comedian, CHARLES WHITE; with full-page illustrations of his most popular characters. 94 pages. Price.....12 cts.

Black Wit and Darkey Conversations. By CHARLES WHITE. Containing a large collection of laughable Anecdotes, Jokes, Stories, Witticisms, and Darkey Conversations. Illustrated with cuts of the comedian in his best delineations.....12 cts.

Mother Shipton's Fortune Teller; *or, Future Fate foretold by the Planets.* Being the 900 Answers of Pythagoras to the Questions of Life's Destiny. Derived from the Mystic Numbers and Letters of the Planets. Containing the Emblematic and Mystical Wheel of Fortune and Fate, beautifully colored. Also, containing the Moon's good and evil influences on Mankind, compiled from the most ancient authorities, by the Astrologer of the 19th Century. 16mo, 115 pages. Illuminated paper cover.....30 cts.

Day's Book-keeping Without a Master. Containing the Rudiments of Book-keeping in Single and Double Entry, together with the proper Forms and Rules for opening and keeping Condensed and General Book Accounts. This work is printed in a beautiful script type, and hence combines the advantages of a handsome style of writing with its very simple and easily understood lessons in Book-keeping. It presents a *fac-simile* of a handsomely written set of account books—on a small scale, it is true, but very neat and pretty. This will enable the learner to improve his hand-writing, while perfecting himself as an expert, or first-class accountant—which is done by frequent practice. The book exhibits all the different forms of Accounts, Balance Sheets, Trial-Balance, Commercial and Monetary Letters, Drafts, Notes, Credits, Orders, Inquiries, Replies, etc., etc., arranged in the script type exactly as they should be written for business purposes. This feature makes the work invaluable as a book of reference. The several pages have explanations at the bottom, to assist the learner, in small type. As a pattern for opening book-accounts it is especially valuable—particularly for those who are not well posted in the art. DAY'S BOOK-KEEPING is the size of a regular quarto Account Book, and is made to lie flat open, for convenience in use. Price.....50 Cts.

Blank Books for Day's Book-keeping. We have for sale Books of 96 pages each, ruled according to the patterns mentioned on page 3 of DAY'S BOOK-KEEPING, suitable for practice of the learner, viz.: No. 1—For General Book-keeping, pages 4 and 5; for Cash Account on page 13; for Day Book in Single Entry, pages 15 to 25. No 2—For Condensed Accounts, pages 9 and 10; for Cash Accounts, page 12; for Journal in Double Entry, pages 34 to 43. No. 3—For Ledgers in Double or Single Entry, pages 26 to 44. Price, each.....50 Cts.

How to Write a Composition. This original work will be found a valuable aid in writing a composition on any topic. It lays down plain directions for the division of a subject into its appropriate heads, and for arranging them in their natural order, commencing with the simplest theme and advancing progressively to the treatment of more complicated subjects. The use of this excellent hand-book will save the student the many hours of labor too often wasted in trying to write a plain composition. It affords a perfect skeleton of each subject, with its headings or divisions clearly defined, and each heading filled in with the ideas which the subject suggests; so that all the writer has to do, in order to produce a good composition, is to enlarge on them to suit his taste and inclination.
Bound in boards, cloth back. Price.....50 Cts.

Nugent's Burlesque and Musical Acting Charades. Containing ten Charades, all in different styles, two of which are easy and effective Comic Parlor Operas, with Music and Pianoforte Accompaniments. These Plays require no scenery, and the dialogue is short, witty, and easy to learn. To each Charade will be found an introductory note, containing hints for its performance. Paper cover. Price.....30 Cts.
Bound in boards, cloth back.....50 Cts.

Snipsnaps and Snickerings of Simon Snodgrass. These funny and amusing stories are illustrative of Irish Drolleries, Ludicrous Dutch Blunders, Yankee Tricks and Dodges, Backwoods Boasting, Negro Comicalities, Perilous Pranks of Fighting Men, Frenchmen's Queer Mistakes, and other phases of eccentric character to make a complete Medley of Wit and Humor. Full of funny engravings. Price.....25 cts.

The Strange and Wonderful Adventures of Bachelor Butterfly. Showing his Hairbreadth Escapes from fire and cold—his being come over by a Widow with nine small children—and his firm endurance of these and other perils of a most extraordinary nature. The whole illustrated by about 200 engravings. Price.....30 cts.

The Art and Etiquette of Making Love. A Manual of Love, Courtship and Matrimony. Containing sensible advice in relation to all the delicate situations and perplexing circumstances incidental to the tender passion from the commencement of a courtship until after marriage; together with the duties to be fulfilled and the points of etiquette to be observed by bridesmaids and groomsmen, and all other details of the wedding ceremony; with many curious things concerning matrimony and its consequences; including a complete system of love telegraphy and handkerchief flirtations, and a choice collection of sensible letters, suitable for all the contingencies of love and courtship; also, practical remarks on bashfulness, its prevention and cure. If young ladies or gentlemen want to know:

How to cure bashfulness,
How to commence a courtship,
How to carry on a handkerchief flirtation,
How to please a sweetheart or lover,
How to write a love-letter,
How to "pop the question,"
How to act before and after a proposal,
How to accept or reject a proposal,
How to break off an engagement,
How to act after an engagement,
How to act as bridesmaid or groomsman,
How the etiquette of a wedding and the after reception should be observed,

And in fact, how to fulfill every duty, and meet every contingency connected with courtship and matrimony, they will find it all clearly explained in this book. Large 16mo., 176 pages, paper cover. Price.....30 cts.
Bound in boards, cloth back. Price.....50 cts.

The Amateur Trapper and Trap-Maker's Guide. A complete and carefully prepared treatise on the art of Trapping, Snaring and Netting; containing plain directions for constructing the most approved Traps, Snares, Nets, and Dead-Falls; the best methods of applying them to their various purposes; and the most successful Baits for attracting all kinds of Animals, Birds, &c., with their special uses in each case; introducing, also, practical receipts for preparing Skins and Furs for Market, and for Tanning them for future use; with concise but comprehensive instructions for Preserving and Stuffing specimens of Birds and Animals in the most natural and durable manner. The entire work is based on the experience of the most successful Trappers, and on information derived from other authentic professional sources. By Stanley Harding. This comprehensive work is embellished with fifty well drawn and engraved illustrations; and these, together with the clear explanations which accompany them, will enable anybody of moderate comprehension to make and set any of the traps described. It also gives the baits usually employed by the most successful Hunters and Trappers, and exposes their secret methods of attracting and catching animals, birds, &c., with scarcely a possibility of failure. Large 16mo., paper covers. Price.....50 cts.
Bound in boards, cloth back.....75 cts.

Very Little Dialogues for Very Little Folks. Containing forty-seven new and original dialogues, with short and easy parts, almost entirely in words of one syllable, suited to the capacity and comprehension of very young children. This work has been issued because it was demanded by thousands of parents and teachers who have long felt the need of such a book. There are plenty of little boys and girls who want to "speak a piece," and here is a book full of exactly what they require—short and easy dialogues, made up of short, easy parts, on subjects that their little minds can thoroughly understand, so that the speakers will find no difficulty in committing their respective parts to memory, even before they have learned to read. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Howard's Book of Drawing-Room Theatricals. A collection of twelve short and amusing plays in one act and one scene, specially adapted for private performances; with practical directions, for their preparation and management. Some of the plays are adapted for performers of one sex only. This book is just what is wanted by those who purpose getting up an entertainment of private theatricals: it contains all the necessary instructions for insuring complete success. 180 pages.
Paper cover. Price.....30 cts.
Bound in boards with cloth back.....50 cts.

Judson's Private Theatricals for Home Performance. A collection of Humorous Plays suitable for an Amateur Entertainment, with directions how to carry out a performance successfully. Some of the plays in this collection are adapted for performance by males only, others require only females for the cast, and all of them are in one scene and one act, and may be represented in any moderate sized parlor, without much preparation of costume or scenery. 180 pages.
Paper covers. Price.....30 cts.
Bound in boards with cloth back.....50 cts.

The Art of Dressing Well. By Miss S. A. Frost. This book is designed for ladies and gentlemen who desire to make a favorable impression upon society, and is intended to meet the requirements of any season, place, or time; to offer such suggestions as will be valuable to those just entering society; to brides, for whose guidance a complete trousseau is described; to persons in mourning; indeed, to every individual who pays attention to the important objects of economy, style, and propriety of costume. 188 pages.
Paper covers. Price.....30 cts
Bound in boards, cloth back.....50 cts

How to Amuse an Evening Party. A complete collection of Home Recreations, including Round Games, Forfeits, Parlor Magic, Puzzles, and Comic Diversions; together with a great variety of Scientific Recreations and Evening Amusements. Profusely illustrated with nearly two hundred fine woodcuts. Here is family amusement for the million. Here is parlor or drawing-room entertainment, night after night, for a whole winter. A young man with this volume may render himself the *beau ideal* of a delightful companion at every party. He may take the lead in amusing the company, and win the hearts of all the ladies, and charm away the obduracy of the stoniest-hearted parent, by his powers of entertainment.
Bound in ornamental paper cover. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Martine's Droll Dialogues and Laughable Recitations. By Arthur Martine, author of "Martine's Letter-Writer," etc., etc. A collection of Humorous Dialogues, Comic Recitations, Brilliant Burlesques, Spirited Stump Speeches, and Ludicrous Farces, adapted for School Celebrations and Home Amusement. 188 pages.
Paper covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Frost's Humorous and Exhibition Dialogues This is a collection of sprightly original Dialogues, in Prose and Verse, intended to be spoken at School Exhibitions. Some of the pieces are for boys, some for girls, while a number are designed to be used by both sexes. The Dialogues are all good, and will recommend themselves to those who desire to have innocent fun—the prevailing feature at a school celebration. 180 pages.
Paper cover. Price.....30 cts
Bound in boards.....50 cts

What Shall We Do To-Night? *or, Social Amusements for Evening Parties.* This Elegant Book affords an almost inexhaustible fund of Amusement for Evening Parties, Social Gatherings, and all Festive Occasions, ingeniously grouped together so as to furnish complete and ever-varying entertainment for *Twenty-six Evenings.* Its repertoire embraces all the best Round and Forfeit Games, clearly described and rendered perfectly plain by original and amusing examples; interspersed with a great variety of Ingenious Puzzles, Entertaining Tricks, and Innocent Sells; new and original *Musical* and *Poetical* Pastimes, Startling Illusions, and Mirth-provoking Exhibitions; including complete directions and text for performing *Charades, Tableaux, Parlor Pantomimes*, the world-renowned *Punch and Judy, Gallanty Shows*, and original *Shadow Pantomimes*; also, full information for the successful performance of *Dramatic Dialogues* and *Parlor Theatricals*, with a selection of Original Plays, etc., written expressly for this work. It is embellished with over one hundred descriptive and explanatory engravings, and contains 366 pages, printed on fine toned paper. 12mo, bound in extra cloth.....$2.00

How To Conduct a Debate. A Series of Complete Debates, Outlines of Debates, and Questions for Discussion; with references to the best sources of information on each particular topic. In the Complete Debates, the questions for discussion are defined, the debate formally opened, an array of brilliant arguments adduced on either side, and the debate closed according to Parliamentary usages. The second part consists of Questions for Debate, with heads of arguments, for and against, given in a condensed form for the speakers to enlarge upon to suit their own fancy. In addition to these are a large collection of good Debatable Questions. The authorities, to be referred to for information, being given at the close of every debate throughout the work. By Frederic Rowton. 232 pages, 16mo, paper cover.....50 cts.
Bound in boards, cloth back.....75 cts.

McBride's Comic Dialogues *for School Exhibitions and Literary Entertainments.* A collection of original Humorous Dialogues, especially designed for the development and display of Amateur Dramatic Talent, and introducing a variety of sentimental, sprightly, comic, and genuine Yankee characters. By H. Elliott McBride. 16mo, illuminated paper cover.....30 cts.
Bound in boards.....50 cts.

The Fireside Magician; *or, The Art of Natural Magic made Easy*—being a familiar and scientific explanation of Legerdemain, Physical Amusement, Recreative Chemistry, Diversions with Cards, and of all the minor mysteries of Mechanical Magic, with feats as performed in public by Herr Alexander and Robert Houdin. 132 pages, 16mo, illuminated paper cover.....30 cts.
Bound in boards, cloth back.....50 cts.

Frost's Original Letter-Writer, *and Laws and By-Laws of American Society Combined.* Being a complete collection of original Letters and Notes upon every imaginable subject of every-day life, and a condensed but thorough treatise on Etiquette, and its usages in America. This work includes a dictionary of synonyms especially adapted for the use of correspondents. By S. A. Frost. 16mo, 378 pages, extra cloth, gilt.....$1.50

Row's Complete Fractional Ready Reckoner. For buying and selling any kind of merchandise, giving the fractional parts of a pound, yard, etc., from one quarter to one thousand, at any price from one-quarter of a cent to five dollars. By Nelson Row.
36mo, 232 pages. Boards.....50 cts.

Brudder Bones' Book of Stump Speeches and Burlesque Orations. Also containing Humorous Lectures, Ethiopian Dialogues, Plantation Scenes, Negro Farces and Burlesques, Laughable Interludes and Comic Recitations, interspersed with Dutch, Irish, French and Yankee Stories. Compiled and edited by JOHN F. SCOTT. This book contains some of the best hits of the leading negro delineators of the present time, as well as mirth-provoking jokes and repartees of the most celebrated End-Men of the day, and specially designed for the introduction of fun in an evening's entertainment. Paper covers. Price.....30 cts.
Bound in boards, illuminated.....50 cts.

Frost's Original Letter-Writer. A complete collection of Original Letters and Notes, upon every imaginable subject of Every-Day Life, with plain directions about everything connected with writing a letter. Containing Letters of Introduction, Letters on Business, Letters answering Advertisements, Letters of Recommendation, Applications for Employment, Letters of Congratulation, of Condolence, of Friendship and Relationship, Love Letters, Notes of Invitation, Notes Accompanying Gifts, Letters of Favor, of Advice, and Letters of Excuse, together with an appropriate answer to each. The whole embracing three hundred letters and notes. By S. A. FROST, author of "The Parlor Stage," "Dialogues for Young Folks," etc. To which is added a comprehensive Table of Synonyms alone worth double the price asked for the book. This work is not a rehash of English writers, but is entirely practical and original, and suited to the wants of the American public. We assure our readers that it is the best collection of letters ever published in this country. Bound in boards, cloth back, with illuminated sides. Price.....50 cts.

Inquire Within *for Anything you Want to Know; or, Over* 3,700 *Facts for the People.* "Inquire Within" is one of the most valuable and extraordinary volumes ever presented to the American public, and embodies nearly 4,000 facts, in most of which any person will find instruction, aid and entertainment. It contains so many valuable recipes, that an enumeration of them requires *seventy-two columns of fine type for the index.* Illustrated. 436 large pages. Price.....$1 50

The Sociable; *or, One Thousand and One Home Amusements.* Containing Acting Proverbs, Dramatic Charades, Acting Charades, Tableaux Vivants, Parlor Games and Parlor Magic, and a choice collection of Puzzles, etc., illustrated with nearly 300 Engravings and Diagrams, the whole being a fund of never-ending entertainment. By the author of the "Magician's Own Book." Nearly 400 pages, 12 mo. cloth, gilt side stamp. Price..$1 50

Martine's Hand-Book of Etiquette and Guide to True Politeness. A complete Manual for all those who desire to understand good breeding, the customs of good society, and to avoid incorrect and vulgar habits. Containing clear and comprehensive directions for correct manners, conversation, dress, introductions, rules for good behavior at Dinner Parties and the table, with hints on wine and carving at the table; together with Etiquette of the Ball and Assembly Room, Evening Parties, and the usages to be observed when visiting or receiving calls; deportment in the street and when travelling. To which is added the Etiquette of Courtship and Marriage. Bound in boards, with cloth back. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

Day's American Ready-Reckoner, containing Tables for rapid calculations of Aggregate Values, Wages, Salaries, Board, Interest Money, &c., &c. Also, Tables of Timber, Plank, Board and Log Measurements, with full explanations how to measure them, either by the square foot (board measure), cubic foot (timber measure), &c. Bound in boards.
Price.....50 cts.
Bound in cloth.....75 cts.

Martine's Letter-writer and Etiquette Combined. For the use of Ladies and Gentlemen. 12mo., cloth, gilt side and back. A great many books have been printed on the subject of etiquette and correct behavior in society, but none of them are sufficiently comprehensive and matter-of-fact enough to suit the class of people who may be called new beginners in fashionable life. This book is entirely different from others in that respect. It explains in a plain, common-sense way, precisely how to conduct yourself in every position in society. This book also contains over 300 sensible letters and notes suitable to every occasion in life, and is probably the best treatise on Letter-writing that has ever been printed. It gives easily understood directions that are brief and to the point. It has some excellent model letters of friendship and business, and its model Love Letters are unequaled. If any lady or gentleman desires to know how to *begin* a love correspondence, this is just the book they want. This volume contains the same matter as "Martine's Hand-book of Etiquette," and "Martine's Sensible Letter-writer," and, in fact, combines those two books bound together in one substantial volume of 373 pages.....$1 50

Row's National Wages Tables. Showing at a glance the amount of wages, from half an hour to sixty hours, at from $1 to $37 per week. Also from one-quarter of a day to four weeks, at $1 to $37 per per week. By Nelson Row. By this book, which is particularly useful when part of a week, day, or hour is lost, a large pay-roll can be made out in a few minutes, thus saving more time in making out one pay-roll than the cost of the book. Every employer hiring help by the hour, day or week, should get a copy; and every employee should also obtain one, as it will enable him to know exactly the amount of money he is entitled to on pay-day. 12mo, 80 pages. Half bound.....50 cts.
Cloth.....75 cts.
Roan Tuck.....$1.00

The Young Reporter; *or, How to Write Short-Hand.* A complete Phonographic Teacher, intended to afford thorough instruction to those who have not the assistance of an Oral Teacher. By the aid of this work, any person of the most ordinary intelligence may learn to write Short-Hand, and report Speeches and Sermons in a short time. Bound in boards, with cloth back.....50 cts.

The Yankee Cook Book. *A New System of Cookery.* Containing hundreds of excellent receipts from actual experience in Cooking; also, full explanations in the art of Carving. 126 pages. Illuminated paper cover.....30 cts.
Bound in boards, cloth back.....50 cts.

Mother Shipton's Oriental Dream Book. Being a reliable Interpretation of Dreams, Visions, Apparitions, etc. Together with a history of remarkable Dreams, proven true as interpreted. Collected and arranged from the most celebrated Masters. 16mo, 118 pages. Illuminated paper cover.....30 cts.

Jack Johnson's Jokes for the Jolly. A collection of Astonishing Anecdotes, Weird Witticisms, Side-Splitting Stories, and Mirthful Morsels for the Melancholy. Providing a sure solace for sadness, a balm for the blues, and an active antidote against all aches. 128 pages, 16mo. Illuminated paper cover.....25 cts.

Day's Conversation Cards. *A New Original Set, Comprising Eighteen Questions and Twenty-four Answers, so arranged that the whole of the Answers are Apt Replies to each one of the Eighteen Questions.* The Set comprises forty-two Cards in the aggregate, which are put up in a handsome case, with printed directions for use.....30 cts.

The American Home Cook Book. Containing several hundred excellent Recipes. The whole based on many years' experience of an American Housewife. Illustrated with Engravings. All the Recipes in this book are written from actual experiments in Cooking. There are no copyings from theoretical cooking recipes.
Bound in boards, cloth back. Price.....50 cts.
Bound in paper covers. Price.....30 cts.

Amateur Theatricals and Fairy-Tale Dramas. A collection of original plays, expressly designed for Drawing-room performance. By S. A. Frost. This work is designed to meet a want, which has been long felt, of short and amusing pieces suitable to the limited stage of the private parlor. The old friends of fairy-land will be recognized among the Fairy-Tale Dramas, newly clothed and arranged.
Paper covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Parlor Tricks with Cards. Containing explanations of Tricks and Deceptions with Playing Cards, embracing Tricks with Cards performed by Sleight-of-hand, by the aid of Memory, Mental Calculation and Arrangement of the Cards, by the aid of Confederacy; and Tricks performed by the aid of Prepared Cards. The whole illustrated and made plain and easy, with 70 engravings. This book is an abridgment of our large work, entitled "The Secret Out."
Paper covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

Chesterfield's Letter-writer and Complete Book of Etiquette; *or, Concise, Systematic Directions for Arranging and Writing Letters.* Also, Model Correspondence in Friendship and Business, and a great variety of Model Love Letters. This work is also a Complete Book of Etiquette. There is more real information in this book than in half a dozen volumes of the most expensive ones.
Bound in boards, with cloth back. Price.....35 cts.

Frank Converse's Complete Banjo Instructor. Without a Master. Containing a choice collection of Banjo Solos, Hornpipes, Reels, Jigs, Walk Arounds, Songs, and Banjo Stories, progressively arranged and plainly explained. Bound in boards, with cloth back. Price.....50 cts.

The Magician's Own Book. Containing several hundred amusing Sleight-of-hand and Card Tricks, Perplexing Puzzles, Entertaining Tricks and Secret Writing Explained. Illustrated with over 500 wood engravings. 12mo., cloth, gilt side and back stamp. Price.....$1 50

North's Book of Love Letters. With Directions how to write and when to use them, and 120 specimen Letters, suitable for Lovers of any age and condition, and under all circumstances. Interspersed with the author's comments thereon. The whole forming a convenient hand-book of valuable information and counsel for the use of those who need friendly guidance and advice in matters of Love, Courtship and Marriage. By Ingoldsby North. This book is recommended to all who are from any cause in doubt as to the manner in which they should write or reply to letters upon love and courtship. The reader will be aided in his thoughts—he will see where he is likely to please and where to displease, how to begin and how to end his letter, and how to judge of those nice shades of expression and feeling concerning which a few mistaken expressions may create misunderstanding. All who wish not only to copy a love letter, but to learn the art of writing them, will find North's book a very pleasant, sensible and friendly companion. It is an additional recommendation that the variety offered is very large. Cloth. Price.....75 cts.
Bound in boards.....50 cts.

The Courtship and Adventures of Jonathan Homebred; *or, The Scrapes and Escapes of a Live Yankee.* Beautifully Illustrated. 12mo., cloth. This book is printed in handsome style, on good paper, and with amusing engravings.
Price.....$1 50

The Wizard of the North's Hand-Book of Natural Magic. Being a series of the Newest Tricks of Deception, arranged for Amateurs and Lovers of the Art. By Professor J. H. ANDERSON, the great Wizard of the North.
Price.....25 cts.

The Encyclopædia of Popular Songs. Being a compilation of all the new and fashionable Patriotic, Sentimental, Ethiopian, Humorous, Comic and Convivial Songs, the whole comprising over 400 songs.
12mo., cloth, gilt. Price.....$1 25

Tony Pastor's Book of 600 Comic Songs and Speeches. Being an entire collection of all the Humorous Songs, Stump Speeches, Burlesque Orations, Funny Scenes, Comic Duets, Diverting Dialogues, and Local Lyrics, as sung and given by the unrivaled Comic Vocalist and Stump Orator, TONY PASTOR.
Bound in boards, cloth back.....$1 00

Yale College Scrapes; *or, How the Boys Go It at New Haven.* This is a book of 114 pages, containing accounts of all the noted and famous "Scrapes" and "Sprees," of which students at Old Yale have been guilty for the last quarter of a century.
Price.....25 cts.

The Comic English Grammar; *or, A Complete Grammar of our Language, with Comic Examples.* Illustrated with about fifty engravings. Price.....25 cts.

The Comical Adventures of David Dufficks. Illustrated with over one hundred Funny Engravings. Large octavo.
Price.....25 cts.

Anecdotes of Love. Being a true account of the most remarkable events connected with the History of Love in all Ages and among all Nations. By LOLA MONTEZ, Countess of Landsfeldt.
Large 12mo., cloth. Price.....$1 50

Tony Pastor's Complete Budget of Comic Songs. Containing a complete collection of the New and Original Songs, Burlesque Orations, Stump Speeches, Comic Dialogues, Pathetic Ballads, as sung and given by the celebrated Vocalist, TONY PASTOR.
Cloth, gilt. Price.....$1 25

The Laughable Adventures of Messrs. Brown, Jones and Robinson. Showing where they went and how they went; what they did and how they did it. With nearly two hundred most thrillingly comic engravings.
Price.....30 cts.

De Walden's Ball-Room Companion; *or, Dancing Made Easy.* A collection of the Fashionable Drawing-Room Dances, with full directions for dancing all the figures of "The German." By EMILE DE WALDEN, Professor of Dancing. Bound in boards, cloth back.....50 cts.

NEW SONG BOOKS.

This list of Song Books contains all kinds of Songs, embracing Love, Sentimental, Ethiopian, Scotch, Irish, Convivial, Comic, Patriotic, Pathetic, and Dutch Songs, besides a great variety of Stump Speeches, Burlesque Orations, Plantation Scenes, Irish, Dutch, and Yankee Stories, Comic Recitations, Conundrums and Toasts.

HARRY RICHMOND'S MY YOUNG WIFE AND I SONGSTER.....10 Cts.
HARRY ROBINSON'S DON'T YOU WISH YOU WAS ME SONGSTER.10 "
JOHNNY WILD'S WHAT AM I DOING SONGSTER.....10 "
BUELL'S KU-KLUX-KLAN SONGSTER.....10 "
FRANK KERN'S PRETTY LITTLE DEAR SONGSTER.....10 "
HARRY RICHMOND'S NOT-FOR-JOSEPH SONGSTER.....10 "
DAVE REED'S SALLY-COME-UP SONGSTER.....10 "
THE ROOTTLE-TUM TOOTLE-TUM TAY SONGSTER.....10 "
SAM SLICK'S YANKEE SONGSTER.....10 "
CHAMPAGNE CHARLEY SONGSTER.....10 "
JENNY ENGEL'S DEAR LITTLE SHAMROCK SONGSTER.....10 "
BILLY EMERSON'S NEW COMIC SONGSTER.....10 "
BERRY'S LAUGH AND GROW FAT SONGSTER.....10 "
TONY PASTOR'S BOWERY SONGSTER.....10 "
TONY PASTOR'S WATER-FALL SONGSTER.....10 "
TONY PASTOR'S 444 COMBINATION SONGSTER.....10 "
TONY PASTOR'S OPERA-HOUSE SONGSTER.....10 "
TONY PASTOR'S CARTE DE VISITE SONGSTER.....10 "
TONY PASTOR'S GREAT SENSATION SONGSTER.....10 "
TONY PASTOR'S OWN COMIC VOCALIST.....10 "
TONY PASTOR'S COMIC IRISH SONGSTER.....10 "
TONY PASTOR'S COMIC SONGSTER.....10 "
TONY PASTOR'S UNION SONGSTER.....10 "
PADDY'S THE BOY SONGSTER.....10 "
BONNY DUNDEE SONGSTER.....10 "
WILL CARLETON'S DANDY PAT SONGSTER.....10 "
BILLY EMERSON'S NANCY FAT SONGSTER.....10 "
HOOLEY'S OPERA HOUSE SONGSTER.....10 "
SAM SHARPLEY'S IRON-CLAD SONGSTER.....10 "
JOE ENGLISH'S COMIC IRISH SONGSTER.....10 "
RODY MAGUIRE'S COMIC VARIETY SONGSTER.....10 "
HARRY PELL'S EBONY SONGSTER.....10 "
FRANK BROWER'S BLACK DIAMOND SONGSTER.....10 "
FRANK CONVERSE'S OLD CREMONA SONGSTER.....10 "
NELSE SEYMOUR'S BIG SHOE SONGSTER.....10 "
THE LANIGAN'S BALL SONGSTER.....10 "
TOM MOORE'S IRISH MELODIES.....10 "
BILLY HOLMES' COMIC LOCAL LYRICS.....10 "
FATTIE STEWART'S COMIC SONGSTER.....10 "
CHRISTY'S BONES AND BANJO SONGSTER.....10 "
GEORGE CHRISTY'S ESSENCE OF OLD KENTUCKY.....10 "
CHRISTY'S NEW SONGSTER AND BLACK JOKER.....10 "
THE CONVIVIAL SONGSTER.....10 "
HEART AND HOME SONGSTER.....10 "
BOB HART'S PLANTATION SONGSTER.....10 "
BILLY BIRCH'S ETHIOPIAN SONGSTER.....10 "
THE SHAMROCK; OR, SONGS OF IRELAND.....10 "
HARRISON'S COMIC SONGSTER.....10 "
THE CAMP-FIRE SONG BOOK.....10 "
THE CHARLEY O'MALLEY IRISH SONGSTER.....10 "
FRED MAY'S COMIC IRISH SONGSTER.....10 "
THE LOVE AND SENTIMENTAL SONGSTER.....10 "
THE IRISH BOY AND YANKEE GIRL SONGSTER.....10 "
THE FRISKY IRISH SONGSTER.....10 "
GUS SHAW'S COMIC SONGSTER.....10 "
WOOD'S MINSTREL SONG BOOK.....10 "
WOOD'S NEW PLANTATION MELODIES.....10 "

Spayth's Draughts or Checkers for Beginners. Being a comprehensive Guide for those who desire to learn the Game. This treatise was written by HENRY SPAYTH, the celebrated player, and is by far the most complete and instructive elementary work on Draughts ever published. It is profusely illustrated with diagrams of ingenious stratagems, curious positions, and perplexing problems, and contains a great variety of interesting and instructive Games, progressively arranged and clearly explained with notes, so that the learner may easily comprehend them. With the aid of this valuable Manual, a beginner may soon master the theory of Checkers, and will only require a little practice to become proficient in the Game. Cloth, gilt side. Price.....75 cts.

The Reason Why of General Science. A careful collection of some thousands of Reasons for things, which, though generally known, are imperfectly understood. Being a book of Condensed Scientific Knowledge. It is a complete Encyclopedia of Science; and persons who have never had the advantage of a liberal education may, by the aid of this volume, acquire knowledge which the study of years only would impart in the ordinary course. It explains everything in Science that can be thought of, and the whole is arranged with a full index. A large volume of 346 pages, bound in muslin, gilt, and illustrated with numerous wood-cuts. Price.....$1 50

De Walden's Ball-room Companion; *or, Dancing Made Easy.* A Complete Practical Instructor in the art of Dancing, containing all the fashionable and approved Dances, directions for calling the Figures, etc. By EMILE DE WALDEN, Teacher of Dancing. This book gives instruction in Deportment, Rudiments and Positions, Bows and Courtesies, Fancy Dancing, Quadrilles, Waltzes, Minuets, Jigs, Spanish Dances, Polka, Schottische, Galop, Deux Temps, Danish, Redowa, Varsovienne, Hop, etc., together with all the newest Waltzes and Quadrilles in vogue. It also contains complete directions for all the figures of the celebrated "German" or Cotillion. Bound in boards, cloth back. Price.....50 cts.

The Game of Draughts, or Checkers, *Simplified and Explained.* With practical Diagrams and Illustrations, together with a Checker-Board, numbered and printed in red. Containing the Eighteen Standard Games, with over 200 of the best variations, selected from the various authors, together with many original ones never before published. By D. SCATTERGOOD.
Bound in cloth, with flexible covers. Price.....50 cts.

Courteney's Dictionary of Abbreviations; Literary, Scientific, Commercial, Ecclesiastical, Military, Naval, Legal and Medical. A book of reference—3,000 abbreviations—for the solution of all literary mysteries. By EDWARD S. C. COURTENEY, Esq. This is a very useful book. Everybody should get a copy. Price.....12 cts.

How to Detect Adulteration in Our Daily Food and Drink. A complete analysis of the frauds and deceptions practised upon articles of consumption, by storekeepers and manufacturers; with full directions to detect genuine from spurious, by simple and inexpensive means.
Price.....12 cts.

Blunders in Behavior Corrected. A Concise Code of Deportment for both sexes. Price.....12 cts.
"It will polish and refine either sex, and is Chesterfield superseded."—*Home Companion.*

Five Hundred French Phrases. Adapted for those who aspire to speak and write French correctly. Price.....12 cts.

The Sociable; *or, One Thousand and One Home Amusements.* Containing Acting Proverbs, Charades, Musical Burlesques, Tableaux Vivants, Parlor Games, Forfeits, Parlor Magic, and a choice collection of curious mental and mechanical puzzles, etc. Illustrated with engravings and diagrams.
12mo., cloth, gilt side stamp. Price.....$1 50

Frank Converse's Complete Banjo Instructor, without a Master. Containing a choice collection of Banjo Solos, Hornpipes, Reels, Jigs, Walk-Arounds, Songs and Banjo Stories, progressively arranged and plainly explained, enabling the learner to become a proficient banjoist without the aid of a teacher. Illustrated with diagrams and explanatory symbols. 100 pages. Bound in boards, cloth back. Price.....50 cts.

The Magician's Own Book. Containing several hundred amusing Sleight-of-hand and Card Tricks, Perplexing Puzzles, Entertaining Tricks and Secret Writing Explained. Illustrated with over 500 wood engravings.
12mo., cloth, gilt side and back stamp. Price.....$1 50

The Secret Out; *or, One Thousand Tricks with Cards.* A book which explains all the Tricks and Deceptions with Playing Cards ever known or invented. Illustrated with over 360 engravings.
398 pages, 12mo., cloth, gilt side. Price.....$1 50

Book of Riddles and 500 Home Amusements. Containing all kinds of Curious Riddles, Amusing Puzzles, Queer Sleights and Entertaining Recreations in Science, for Family and Social Pastime. Illustrated with 60 engravings. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Parlor Tricks with Cards. Containing explanations of all the Deceptions with Playing Cards ever invented. The whole illustrated and made easy with 70 engravings.
Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

The Book of Fireside Games. Containing a description of the most Entertaining Games suited to the Family Circle as a Recreation. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

The Play-Room; *or, In-Door Games for Boys and Girls.* Small octavo, profusely illustrated with 197 fine wood-cuts.
Bound in boards, cloth back. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

The Play-Ground; *or, Out-Door Games for Boys.* A book of healthy recreations for youth. Containing over 100 Amusements. Illustrated with 124 fine wood-cuts.
Bound in boards, cloth back. Price.....50 cts.
Bound in cloth, gilt side.....75 cts.

The Parlor Magician; *or, One Hundred Tricks for the Drawing-Room.* Illustrated and clearly explained, with 121 engravings.
Paper covers. Price.....30 cts.
Boards, cloth back.....50 cts.

The Book of 500 Curious Puzzles. Containing all kinds of entertaining Paradoxes, Deceptions in Numbers, etc. Illustrated with numerous engravings. Paper covers. Price.....30 cts.
Bound in boards, cloth back.....50 cts.

Dr. Valentine's Comic Lectures; *or, Morsels of Mirth for the Melancholy.* A budget of Wit and Humor, and a certain cure for the blues and all other serious complaints. Comprising Comic Lectures on Heads, Faces, Noses, Mouths, Animal Magnetism, etc., with Specimens of Eloquence, Transactions of Learned Societies, Delineations of Eccentric Characters, Comic Songs, etc. By Dr. W. VALENTINE, the favorite Delineator of Eccentric Characters. Illustrated with twelve portraits of Dr. Valentine, in his most celebrated characters.
12mo., cloth, gilt. Price.....$1 25
Ornamental paper cover. Price.....75 cts.

The Poet's Companion; *A Dictionary of all Allowable Rhymes in the English Language.* This is a book to aid aspiring genius in the Composition of Rhymes, and in Poetical Effusions generally. It gives the Perfect, the Imperfect, and the Allowable Rhymes, and will enable you to ascertain, to a certainty, whether any words can be mated. It is invaluable to any one who desires to court the muses, and is used by some of the best writers in the country. Price.....25 cts.

Ladies' Guide to Crochet. By Mrs. ANN S. STEPHENS. Copiously illustrated with original and very choice designs in Crochet, etc., printed in colors, separate from the letter-press, on tinted paper. Also with numerous wood-cuts, printed with the letter-press, explanatory of terms, etc. Bound in extra cloth, gilt. This is by far the best work on the subject of Crochet ever published.
Price.....$1 25

Chips from Uncle Sam's Jack Knife. Illustrated with over one hundred Comical Engravings, and comprising a collection of over five hundred Laughable Stories, Funny Adventures, Comic Poetry, Queer Conundrums, Terrific Puns, Witty Sayings, Sublime Jokes, and Sentimental Sentences. The whole being a most perfect portfolio for those who love to laugh. Large octavo. Price.....25 cts.

Fox's Ethiopian Comicalities. Containing Strange Sayings, Eccentric Doings, Burlesque Speeches, Laughable Drolleries, Funny Stories, interspersed with Refined Wit, Broad Humor, and Cutting Sarcasm, copied verbatim, as recited by the celebrated Ethiopian Comedian. With several Comic Illustrations. Price.....12 cts.

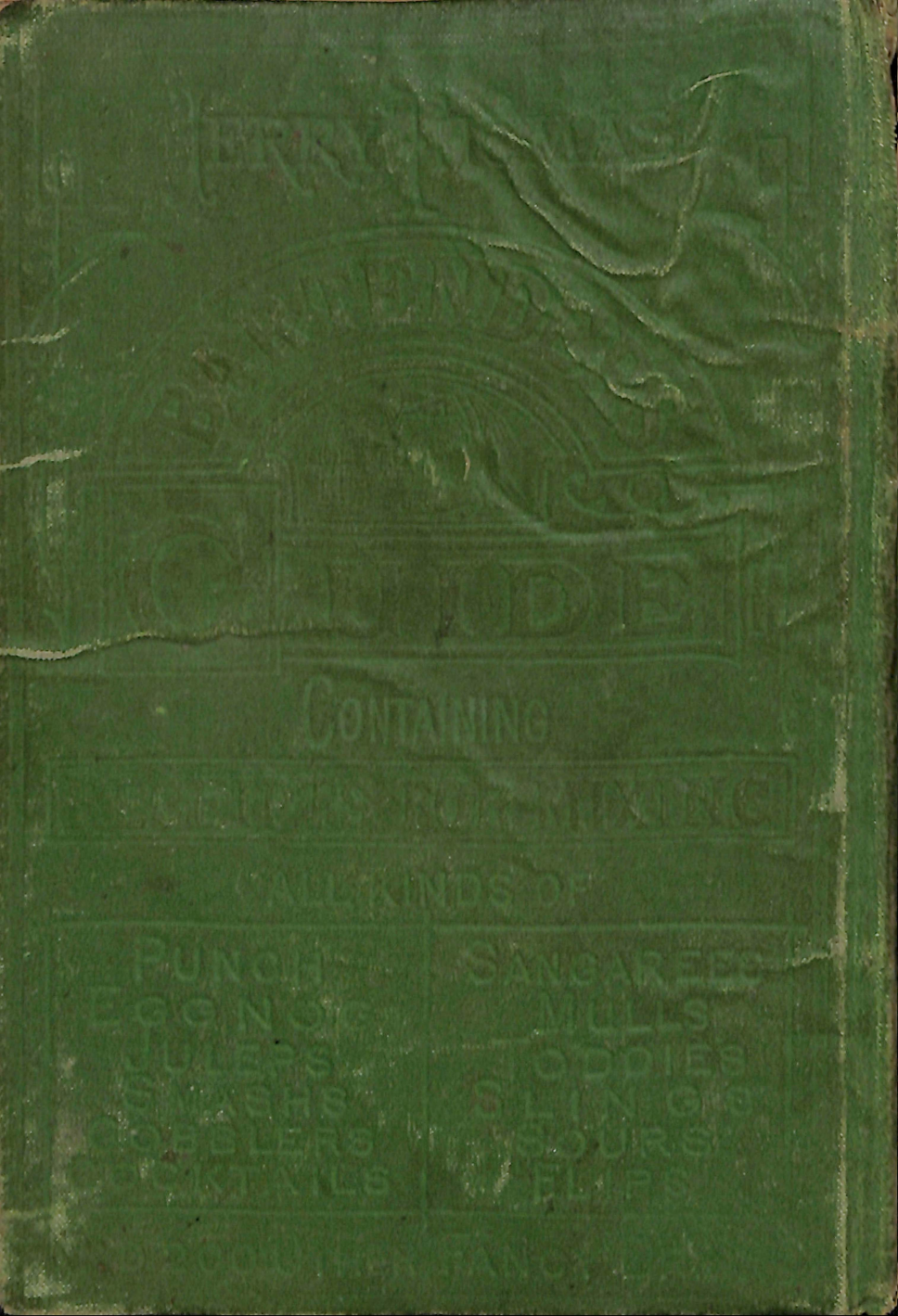
Mind Your Stops. Punctuation made plain, and Composition simplified for Readers, Writers and Talkers. This little book is worth ten times the price asked for it, and will teach accurately in everything, from the diction of a friendly letter to the composition of a learned treatise. Price.....12 cts.

Hard Words Made Easy. Rules for Pronunciation and Accent; with instructions how to pronounce French, Italian, German, Danish, Dutch, Swedish, Norwegian, and other foreign names. A capital work. Price.....12 cts.

Bridal Etiquette; A Sensible Guide to the Etiquette and Observances of the Marriage Ceremonies; containing complete directions for Bridal Receptions, and the necessary rules for bridesmaids, groomsmen, sending cards, etc. Price.....12 cts.

The Universal Book of Songs. Comprising a choice collection of 400 new Sentimental, Scotch, Irish, Ethiopian and Comic Songs. 12mo., cloth, gilt. Price.....$1 25

How to be Healthy; Being a Complete Guide to Long Life. By a Retired Physician. Price.....12 cts.



ERROL MASLAT

BY HAVEN DAVIS

GUIDE

CONTAINING

RECEIPTS FOR MIXING

CALL KINDS OF

PUNCHS	SANGAREES
EGGNOGS	MULLS
JULEPS	TODDIES
SMASHS	SLINGS
COBBLERS	SOURS
COCKTAILS	FLIPS

[illegible] FANCY [illegible]